



**Deuel County  
South Dakota**

**N F O Cook Book**

**1973**

Archives

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1973

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Favorite recipes of the Deuel County N.F.O. ladies and their friends from neighboring counties.

#### COUNTY OFFICERS

President - - - - - Kenneth Mellendorf  
 Vice President - - - - - Jerold Milton  
 Secretary - - - - - Arnold Johnson  
 Treasurer - - - - - Iven Fairchild

#### IN APPRECIATION

We wish to thank everyone who helped us put the book together. Our appreciation to the ladies who took the time to contribute their favorite recipes, especially those who live out of the county - our friends through N.F.O.

#### COOKBOOK COMMITTEE

Mrs. Iven Fairchild  
 Mrs. Harold Scheifelbein  
 Mrs. Sanford Rymerson  
 Mrs. Joy Mitchell

Once upon a time I planned to be  
 An artist or celebrity  
 A song I thought to write one day  
 And all the world would homage pay.

I long to write a noted book,  
 But what I did was - - - -  
 Learn to cook.  
 For life with simple tasks is filled,  
 And I have done not what I willed.  
 Yet when I see boys' hungry eyes  
 I'm glad I make good apple pies.

WEDDING GIFTS - TRADITIONAL LIST

Year

1st - Paper	14th - Ivory
2nd - Cotton	15th - Crystal
3rd - Leather	20th - China
4th - Fruit, flowers, silk	25th - Silver
5th - Wooden	30th - Pearl
6th - Sugar, Candy, Iron	35th - Coral
7th - Woolen or Copper	40th - Ruby
8th - Bronze or Copper	45th - Sapphire
9th - Willow or Pottery	50th - Golden
10th - Tin or Aluminum	55th - Emerald
11th - Steel	60th - Diamond
12th Silk or Linen	75th - Diamond

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IOWA FALLS, IOWA

1973 - S



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# General Weights

## and Measures



### Standard Abbreviations

t. — teaspoon	d.b. — double boiler
T. — tablespoon	B.P. — baking powder
c. — cup	oz. — ounce
f.g. — few grains	lb. — pound
pt. — pint	pk. — peck
qt. — quart	bu. — bushel

### Guide to Weights and Measures

1 teaspoon=60 drops	1 pound=16 ounces
3 teaspoons=1 tablespoon	1 cup= $\frac{1}{2}$ pint
2 tablespoons=1 fluid ounce	2 cups=1 pint
4 tablespoons= $\frac{1}{4}$ cup	4 cups=1 quart
$5\frac{1}{3}$ tablespoons= $\frac{1}{3}$ cup	4 quarts=1 gallon
8 tablespoons= $\frac{1}{2}$ cup	8 quarts=1 peck
16 tablespoons=1 cup	4 pecks=1 bushel

### Substitutions and Equivalents

2 tablespoons of fat=1 ounce
1 cup of fat= $\frac{1}{2}$ pound
1 pound of butter=2 cups
1 cup of hydrogenated fat plus $\frac{1}{2}$ t. salt=1 cup butter
2 cups sugar=1 pound
$2\frac{1}{2}$ cups packed brown sugar=1 pound
$1\frac{1}{3}$ cups packed brown sugar=1 cup of granulated sugar
$3\frac{1}{2}$ cups of powdered sugar=1 pound
4 cups sifted all purpose flour=1 pound
$4\frac{1}{2}$ cups sifted cake flour=1 pound
1 ounce bitter chocolate=1 square
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate
1 cup egg whites=8 to 10 whites
1 cup egg yolks=12 to 14 yolks
16 marshmallows= $\frac{1}{4}$ pound
1 tablespoon cornstarch=2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk
10 graham crackers=1 cup fine crumbs
1 cup whipping cream=2 cups whipped
1 cup evaporated milk=3 cups whipped
1 lemon=3 to 4 tablespoons juice
1 orange=6 to 8 tablespoons juice
1 cup uncooked rice=3 to 4 cups cooked rice



# Standard Weights and Measures

## Standard Abbreviations

100 = Hundred  
1000 = Thousand  
10000 = Ten Thousand  
100000 = One Hundred Thousand  
1000000 = One Million  
10000000 = Ten Million  
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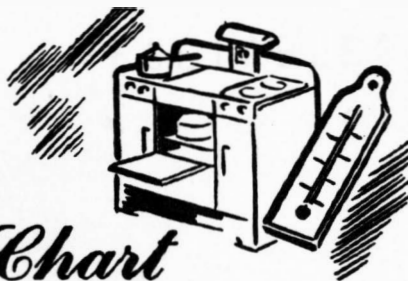
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# General Oven Chart



## General Oven Chart

Very Slow Oven	— 250° to 300°F.
Slow Oven	— 300° to 325°F.
Moderate Oven	— 325° to 375°F.
Med. Hot Oven	— 375° to 400°F.
Hot Oven	— 400° to 450°F.
Very Hot Oven	— 450° to 500°F.

### Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

### Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

### Cookies

Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F. 8 — 12 min.

### Pastry

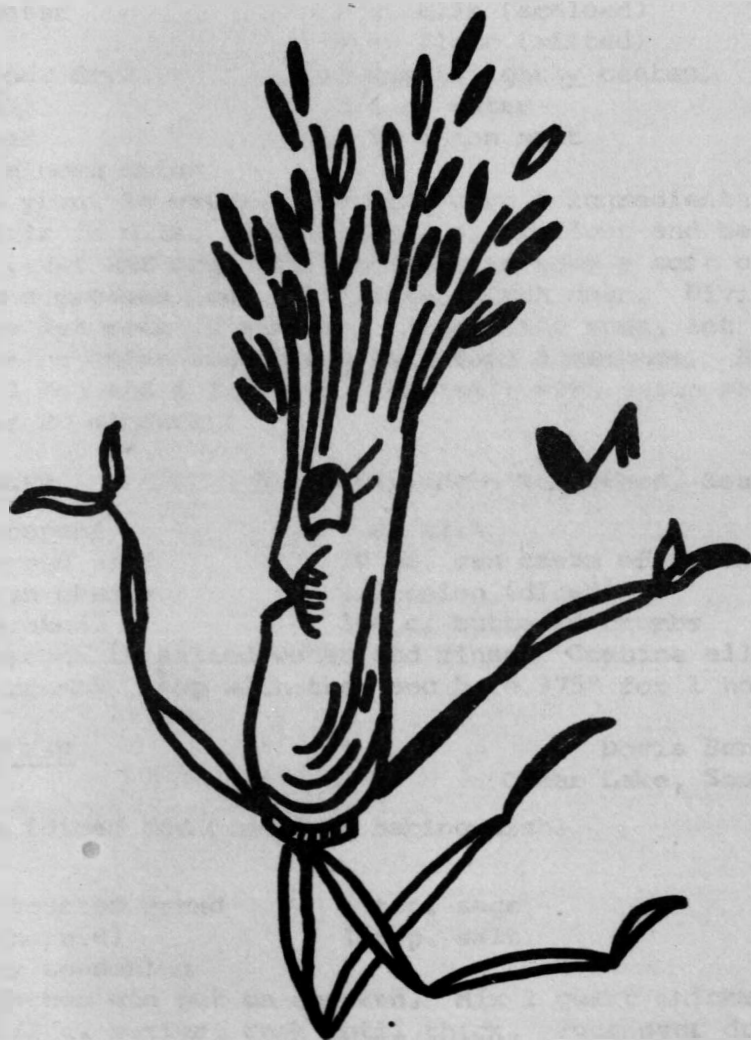
Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

### Roasts

Beef Roast	325°F. Rare 18 — 20 min. per lb. Medium 22 — 25 min. per lb. Well done — 30 min. per lb.
Chicken	325°F. - 350°F. 30 min. per lb.
Duck	325°F. - 350°F. 25 min. per lb.
Fish Fillets	500°F. 15 - 20 min.
Goose	325°F. - 350°F. 30 min. per lb.
Ham	350°F. 20 - 30 min. per lb.
Lamb	300°F. - 350°F. 35 min. per lb.
Meat loaf	375°F. 60 min. for 2 lb. loaf
Pork Roast	350°F. 30 min. per lb.
Turkey	250°F. - 325°F. 15 - 25 min. per lb.
Veal Roast	300°F. 30 min. per lb.
Venison	350°F. 20 - 25 min. per lb.



## HOT DISHES - VEGETABLES







# HOT DISHES - VEGETABLES

## ONION - MUSTARD BUNS

Mrs. Leo Froning - Hand Co.

1 pkg. active yeast	2 T. oil
1/4 c. warm water	2 c. milk (scalded)
2 T. sugar	6 c. flour (sifted)
1 T. mustard (not dry)	1 egg (slightly beaten)
1 1/2 tsp. salt	1/4 c. water
1/2 tsp. pepper	2 T. onion salt
2 T. instant minced onion	

Dissolve yeast in water. (Combine next 6 ingredients) in a bowl. Stir in milk. Cool. Add 2 c. of flour and beat till smooth. Add yeast and egg, stir in flour to make a soft dough; knead, put in a greased bowl. Let rise, punch down. Divide into 2 equal parts; let rest 10 minutes. Shape into buns, let rise till doubled. Combine onion and water; let stand 5 minutes. Brush buns with glaze: 1 egg and 2 T. water. Sprinkle with onion salt. (375° for 20 minutes.)

## CORN BEEF DINNER

Lovila Hanson - Stratford, South Dakota

6 oz. pkg. macaroni	1 c. milk
12 oz. can corned beef	10 oz. can cream of chicken soup
1/4 c. American cheese	1/2 onion (diced)
(cubed or grated)	3/4 c. buttered crumbs

Cook macaroni in salted water and rinse. Combine all ingredients, except crumbs. Top with them and bake 375° for 1 hour.

## SCALLOPED CHICKEN

Doris Schiefelbein  
Clear Lake, South Dakota

Put 1 chicken (diced and boned) in baking dish.

### DRESSING:

1 1/2 quarts toasted bread	1 tsp. sage
2 T. onion (chopped)	1 tsp. salt
1 tsp. poultry seasoning	

Toss together and put on chicken. Mix 1 quart chicken broth, 4 T. flour, 1/2 c. butter; cook until thick. Pour over dressing. Cover with crushed potato chips. Bake 350° for 45 minutes.

BEEF BURGER CASSEROLE

Mrs. Bernard Niemann

- 1 1/2 lb. ground beef
- 4 raw potatoes  
(thinly sliced)
- 2 medium sized onions  
(thinly sliced)
- 2 tsp. salt
- 1/2 tsp. pepper

- 1/4 c. green pepper (minced)  
(optional)
- 2 T. parsley (minced)  
(or dry flakes)
- 1 can tomato soup
- 1/2 can beef bouillon
- 1 T. Worcestershire sauce

Brown meat. Mix all ingredients in casserole. Cover and bake. 350°; about 1 hour.

HERBED BREAD COATING

Esther Culver  
Aurora, South Dakota

- 2 c. dry bread crumbs
- 1/4 c. flour
- 3 T. paprika
- 4 tsp. salt
- 2 tsp. sugar
- 1/2 tsp. garlic powder

- 2 tsp. onion powder
- 2 tsp. oregano (ground)
- 1 tsp. red pepper (ground)  
(less if you don't like much  
spice)

Mix dry ingredients well. Cut in shortening till mixture is crumbly.\* Dip chicken in milk, then into coating. Arrange pieces of chicken on cookie sheet or baking pan. Bake 400° for 1 hour or more. Coating is also good on pork chops and fish. OMISSION: Store in covered container. Takes 2/3 c. for 1 chicken.

RICE HOT DISH

Esther Culver  
Aurora, South Dakota

- 1 lb. hamburger
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 onion

- 1 c. celery
- 1/2 c. uncooked rice
- 1 c. water
- Salt and pepper

Brown hamburger, onion and celery. Mix all together and bake 350° for 45 minutes or until rice is tender.

Be sure you are right, then go ahead, and be sure you are wrong before you quit.

ALL-IN-ONE STEAK SUPPER

Mary Spader  
Oldham, South Dakota

- |                              |                        |
|------------------------------|------------------------|
| 1 1/2 lb. chuck steak        | 2 to 3 medium potatoes |
| 1 envelope onion soup mix    | (halved)               |
| 3 medium carrots (quartered) | 2 T. butter            |
| 2 stalks celery              | 1/2 tsp. salt          |
| (cut into sticks)            |                        |

Place into foil in above order. Bake 1 to 1 1/2 hours at 350°.  
Serves 4.

CHICKEN DINNER

Mary Spader  
Oldham, South Dakota

- |                              |                             |
|------------------------------|-----------------------------|
| 1 c. Minute rice             | 1 can cream of chicken soup |
| 1 c. milk                    | 1 can cream of celery soup  |
| 1 can cream of mushroom soup |                             |

Stir altogether in cake pan and put 1 cut up chicken over top of mixture. If desired sprinkle 1 pkg. dry onion soup over top. Cover with tinfoil and bake 1 hour at 300°, uncover and bake 1 more hour. (Be sure chicken is laid skin side up.)

WIENER HOT DISH

Mrs. Robert Flemming  
Castlewood, South Dakota

- |                         |                     |
|-------------------------|---------------------|
| 1 layer sliced potatoes | 1 lb. wieners       |
| 1 layer sliced onion    | (cut in rings)      |
| 1 layer sliced celery   | 1 can mushroom soup |
| 1 layer cheese          | 1/2 can milk        |

Lay potatoes in bottom of dish. Then on that lay the onion, then celery, cheese, wieners, soup and milk. Bake 350° 1 hour or till done.

CHICKEN CACCIATORI

Gladys Van Stralen  
Milbank, South Dakota

- |                            |                        |
|----------------------------|------------------------|
| 2 lb. chicken parts        | 1 T. vinegar           |
| (fried in lard)            | Dash of garlic         |
| 1 can tomato soup (or home | 1 tsp. oregano         |
| canned tomatoes)           | Pinch salt             |
| 1/4 c. water               | 1/2 c. onion (chopped) |

Bake 1 1/2 hours at 325° oven.

MEAT LOAF

Judy Anderson  
Brandt, South Dakota

1 1/2 lb. ground beef	2 eggs (slightly beaten)
1/2 lb. ground pork	1 medium onion (minced)
2 tsp. salt	1 c. celery (minced)
Pepper to taste	1 medium carrot (grated)
1/2 c. corn flakes	2 T. barbecue sauce

Pour 1/2 c. canned tomatoes over top and bake at 350° for about 1 hour.

A MEAL IN ONE DISH

Mrs. Verlin Kolda  
Miller, South Dakota

2 lb. hamburger	2 quarts potatoes (diced)
2 small onions	2 cans tomato soup
2 cans peas and carrots (drained)	1 pint cream or rich milk

Brown meat and onion in skillet. Mix altogether and season to taste. Bake 1 1/2 hours or until potatoes are done at 350° oven.

DRIED BEEF HOT DISH

Oriette Lenander  
Toronto, South Dakota

Dried beef	1 c. milk
1/2 c. onion (diced)	2 T. flour
2 T. butter	1 can cream style corn
1 c. water	Salt and pepper to taste
2 c. potatoes (diced)	

Tear pieces of dried beef and place in fry pan with 1/2 c. onion and 2 T. butter. Cook till onions are tender. Add water, potatoes, milk, flour and cream style corn. Cook on simmer till potatoes are done; about 1/2 hour.

TASTY BEEF BURGERS

Barbara Rhody  
Toronto, South Dakota

1 lb. hamburger	1 T. onion (finely chopped)
3 T. catsup	1 tsp. salt
1 tsp. prepared mustard	1/2 c. bread crumbs
1 tsp. prepared horseradish	1/4 c. milk
1 tsp. Worcestershire sauce	

Pan fry. Makes 8 patties.

NOODLE CASSEROLE

Oriska Boone - Estelline

- |                               |                               |
|-------------------------------|-------------------------------|
| 1 large (16 oz.) pkg. noodles | 1/4 c. onion (chopped)        |
| (cook without salt)           | 2 cans cream of mushroom soup |
| 2 lb. hamubrger (browned)     | 2 cans cream of chicken soup  |
| 2/3 c. celery (chopped)       | 1 can tomato soup             |

Bake 35 to 45 minutes at 325°. The last 10 minutes of baking, slice a 4 oz. jar of olives on top and pour the olive juice over casserole. No additional seasoning needed.

Serves 10 to 12.

CHICKEN TETRAZZINI

Oriska Boone - Estelline

- |                            |                        |
|----------------------------|------------------------|
| 1 stewing chicken          | 1 green pepper         |
| <u>or</u> 1 canned chicken | 2 cans mushroom soup   |
| 1 T. butter                | 1/2 to 1 c. milk       |
| 2 medium onions (chopped)  | 2 c. rice              |
| 6 stalks celery            | 1/4 c. Parmesan cheese |

Save broth of chicken (whether you cook your own or use the canned one). Saute' onions, celery and green pepper in butter. Add soup thinned with milk. Simmer. Cook 2 c. of rice in 4 1/2 c. chicken broth, add water to make 4 1/2 c. if you do not have enough. Cut chicken in bite size pieces. You can use (9x12) inch pan or casserole. Layer rice and chicken, salt and pepper; sprinkle with cheese. Bake 350° for 1 hour.

HAM LOAF

Bernadine Pieper - Gary

- |                             |                         |
|-----------------------------|-------------------------|
| 1 1/2 lb. ground smoked ham | 3/4 lb. hamburger       |
| 3/4 lb. ground lean pork    | 2 eggs                  |
| 1 c. milk                   | 1 c. dried bread crumbs |
| 1/4 onion                   | Little pepper           |

SAUCE:

- |                        |                      |
|------------------------|----------------------|
| 1 c. brown sugar       | 1/4 c. vinegar       |
| 1/4 c. pineapple juice | 3/4 tsp. dry mustard |

Mix loaf ingredients. Bake in slow oven 325° for 2 hours. Baste with sauce every 1/2 hour.

A stranger is just a friend you haven't met.

HOT DISH

LaVera Reihe - Astoria

- |                      |                   |
|----------------------|-------------------|
| 1 lb. medium noodles | 1 can corned beef |
| 2 cans mushroom soup | 1 c. milk         |

Sprinkle cracker crumbs on top. Add 1 can of cream corn if vegetable is desired. Bake for minutes at degrees.

ALL DAY BEEF STEWMrs. Walter Johnson  
Reville, South Dakota

- |   |                                   |
|---|-----------------------------------|
| 3 lb. beef <u>or</u> deer meat<br>(cut in 1 inch cubes) | 4 potatoes<br>(peeled and cubed)  |
| 1/2 c. flour  | 1 can peas <u>or</u> string beans |
| 4 tsp. salt   | 1 1/2 lb. small white onions      |
| 1 (10 1/2 oz.) can beef broth                           | 1 T. brown sugar                  |
| 2 c. water  | 1 bay leaf                        |
| 4 carrots (peeled and<br>cut in 1 inch pieces)          |                                   |

In Dutch oven, toss meat in flour and salt. Stir in undiluted beef broth and other ingredients. Cover and bake in 250° slow oven for 5 to 6 hours. Stir occasionally.

NOTE: Meat is put in raw.

TUNA TETRAZZINI

Joyce Fairchild - Gary

- |                              |                                |
|------------------------------|--------------------------------|
| 1/2 pkg. (4 oz.) spaghetti   | 2 cans tuna (6 1/2 oz.) each   |
| 1/4 c. pimiento (diced)      | 1/4 c. green pepper (chopped)  |
| 1 small onion                | 1/2 c. water                   |
| 1 can cream of mushroom soup | 1 3/4 c. sharp cheese (grated) |
| Salt and pepper              |                                |

Break spaghetti into pieces and cook in salted water until tender. Drain. Put tuna, pimiento, green pepper and chopped onion into casserole. Mix water and soup and add to tuna mixture. Add 1 1/4 c. cheese, spaghetti; season to taste. Toss lightly until well mixed with sauce. Sprinkle with remaining cheese. Bake 350° about 45 min. 8 servings.

There is nothing wrong with the younger generation that twenty years won't cure.

A ONE DISH MEAL

Edythe Fairchild - Gary

- 1 lb. hamburger                      2 onions  
 Combine these and brown.  
 4 raw potatoes (diced)              1 can tomato soup  
 1 can corn (leave on liquid)      3/4 can of water  
 Mix and bake 2 hours in a slow oven.

EASY BARBEQUE

Joyce Fairchild - Gary

- 4 medium onions                      2 c. celery (chopped)  
 4 lb. hamburger                      1 bottle catsup  
 Salt and pepper  
 Brown hamburger and onions. Add other ingredients and simmer until ready to use.

ROUND STEAK ROLLSKaren Hofman  
Clear Lake, South Dakota

- Round steak                              Onions  
 Bacon

Take piece of round steak, pound lightly with flour. Lay raw strips of bacon on meat; then slices of onions on bacon. Season, roll up and tie. Brown meat, then simmer at 260° or little less for 2 to 3 hours (depending on quality of meat). It will burn easy so keep adding water when needed.

HOT DISHMrs. Kenneth Mellendorf  
Brandt, South Dakota

- 2 lb. hamburger                      4 c. raw potatoes (diced)  
 2 cans creamed corn                  2 cans tomato soup  
 1 can peas                              Onion (chopped)  
 1 can carrots

Brown hamburger with onion. Combine ingredients and top with tomato soup and bake 1 1/2 hours at 350°.

The difference between stumbling blocks and stepping stones is the way a man uses them.

MEAT LOAF

Mrs. A. O. Anderson  
Brandt, South Dakota

- |                          |                          |
|--------------------------|--------------------------|
| 1 1/2 lb. ground beef    | 1 c. celery (minced)     |
| 1/2 lb. pork (ground)    | 1 medium carrot (grated) |
| 2 tsp. salt              | 1/2 c. corn flakes       |
| Pepper to taste          | 2 T. barbecue sauce      |
| 2 eggs (slightly beaten) | 1/2 c. whole tomatoes    |
| 1 medium onion (minced)  | (pour over top.)         |

Bake at 350° for 1 hour or till done.

SHIPWRECK CASSEROLE

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 1st layer - raw potatoes<br>(sliced) | 3rd layer - pork and beans      |
| 2nd layer - onion (sliced)           | 4th layer - hamburger (browned) |
|                                      | 5th layer - can tomato soup     |

Bake about 45 minutes at 375° or until potatoes are done.

PIZZA

Delores Ormen

- |                      |                              |
|----------------------|------------------------------|
| 1 lb. hamburger      | 1 tsp. shortening (melted)   |
| 1 c. flour           | 3/4 c. milk                  |
| 1 tsp. baking powder | 1 c. (or more) grated cheese |
| 1/4 tsp. salt        | Catsup                       |

Brown hamburger. Set aside to cool. Mix flour, baking powder, salt, shortening and milk. Spread dough out thinly in greased (9x13) inch pan. Sprinkle the hamburger over dough. Grate 1 c. or more cheese over hamburger. Put on few dabs of catsup. Bake at 350° for 20 minutes.

BOLOGNA HOT DISH

Esther Thompson

- |                               |                         |
|-------------------------------|-------------------------|
| 1 ring bologna                | 1 c. milk               |
| 1 onion                       | 1 can whole kernel corn |
| 4 c. noodles                  | 1 can cream style corn  |
| 2 cans cream of mushroom soup |                         |

Grind bologna and brown with onion in 2 T. butter. Cook noodles in salted water until tender. Add other ingredients. Pour in casserole. Bake 350° for 45 minutes. Sprinkle with crushed potato chips 5 minutes before serving.



FAVORITE CASSEROLE

Mrs. Alvin Jorstad  
Brandt, South Dakota

- |                 |                                |
|-----------------|--------------------------------|
| 1 onion (large) | 1 pkg. frozen peas and carrots |
| 1 T. butter     | 1 can mushroom soup            |
| 1 lb. hamburger | 1 can milk                     |
| 6 raw potatoes  |                                |

Brown hamburger; salt and pepper to taste. Pour soup and milk over casserole. Bake 350° 1 1/2 hour or till done.

MOCK CHOW MEIN HOT DISH

Mrs. Elmer Parker  
Brookings, South Dakota

- |                            |                           |
|----------------------------|---------------------------|
| 1 lb. hamburger            | 1 can cream mushroom soup |
| Onion (chopped)            | 1 can cream chicken soup  |
| 1 to 2 c. celery (chopped) | 1/2 c. water              |
| 2 c. Minute rice           | 2 T. soy sauce            |
| 2 c. water                 |                           |

Brown hamburger, onion and celery and season. Follow directions for rice for 2 c. rice and 2 c. water. Mix soup with rest of ingredients. Add soy sauce. Bake 350 for 45 to 60 minutes.

RICE AND TUNA CASSEROLE

Mrs. Elmer Parker  
Brookings, South Dakota

- |                         |                        |
|-------------------------|------------------------|
| 1 c. cooked rice        | 1/2 c. water           |
| 2/3 c. dry bread crumbs | 1 egg (beaten)         |
| 2 T. onion (chopped)    | 1/4 tsp. celery powder |
| 1/2 c. carrots (grated) | 1 large can tuna       |
| 1 can mushroom soup     |                        |

Mix and bake 350° for 50 minutes. Top with crumbs or cashew nuts.

POTATO HOT DISH

Mrs. Elmer Parker  
Brookings, South Dakota

- |                           |                       |
|---------------------------|-----------------------|
| 1 lb. hamburger (browned) | 1 can mushroom soup   |
| Raw potatoes (sliced)     | 1 pkg. dry onion soup |
| 1 can vegetable beef soup |                       |

Mix all together and bake 2 hours.

RICE PORCUPINES

Mrs. Kenneth Hinderaker  
Astoria, South Dakota

- |                  |                   |
|------------------|-------------------|
| 1 lb. hamburger  | 1/4 tsp. pepper   |
| 1 c. Minute rice | 1 small onion     |
| 1 tsp. salt      | 1 can tomato soup |

Mix beef, rice, salt, pepper and onion and shape into small balls. Place them in a saucepan. Pour the soup over the balls and cook, covered, over low heat for about 30 minutes.

POTATO BUD HOT DISH

Mrs. John Niemann

- |                        |                             |
|------------------------|-----------------------------|
| 1 layer raw hamburger  | 1 layer Tater Tots (1 bag)  |
| 1 can mixed vegetables | 1 can cream of chicken soup |

Mix in order given. Pour soup over all. Bake 1 hour & until done.

BEAN DISH

Mrs. Bernard Niemann

- |                              |                                |
|------------------------------|--------------------------------|
| 1 can kidney beans (drained) | 1/2 lb. bacon (fry bacon       |
| 1 can lima beans (drained)   | in pieces and brown hamburger) |
| 1 can pork and beans         | 1/2 c. onions (chopped)        |
| (in tomato sauce)            | 1/2 c. catsup (little mustard) |
| 1/2 lb. hamburger            | 1/2 c. brown sugar             |

Bake 1/2 hour at 350°.

CHEESE SCALLOPED CARROTS

Esther Culver  
Aurora, South Dakota

- |                         |                            |
|-------------------------|----------------------------|
| 12 medium sized carrots | 2 c. milk                  |
| (sliced and cooked)     | 1/8 tsp. pepper            |
| 1/4 c. butter           | 1/4 tsp. celery salt       |
| 1 small onion (minced)  | 1/2 lb. cheese (slices)    |
| 1/4 c. flour            | (American or Cheddar)      |
| 1 tsp. salt             | 1 c. buttered bread crumbs |
| 1/4 tsp. dry mustard    |                            |

Heat oven to 350°. Cook carrots and drain. Melt butter in saucepan. Cook onions in this 3 minutes. Stir in flour, salt, mustard, then milk; cook, stirring until smooth. Add pepper, celery salt. In casserole or pan arrange layer of carrots, then layer of cheese, and rest of carrots. Pour on the white sauce. Top with bread crumbs. Bake uncovered 350° for 45 minutes.

BAKED CORN

Esther Culver  
Aurora, South Dakota

2 cans canned corn	1/2 tsp. salt
2 eggs (well beaten)	2 tsp. flour
1 T. butter	4 T. milk

Combine ingredients. Mix thoroughly. Pour into well oiled pan. Bake 350° until knife inserted comes out clean; about 45 min.

MARINATED ONIONS

Esther Culver  
Aurora, South Dakota

Slice a large onion and break into rings. Place in bowl and cover with boiling water. Let set 10 minutes. Drain off water and marinate onions with 3 T. oil and 3 T. vinegar.

No after taste, odor, burping or burning sensation when fixed this way. Good with hamburgers. Can be kept in refrigerator covered.

CARROTS LYONNAISE

Karen Hofman  
Clear Lake, South Dakota

1 lb. carrots (sliced)	1 T. flour
1 chicken bouillon cube	1/4 tsp. salt
1/2 c. water	Dash pepper
1/4 c. butter	3/4 c. water
3 medium onions (sliced)	

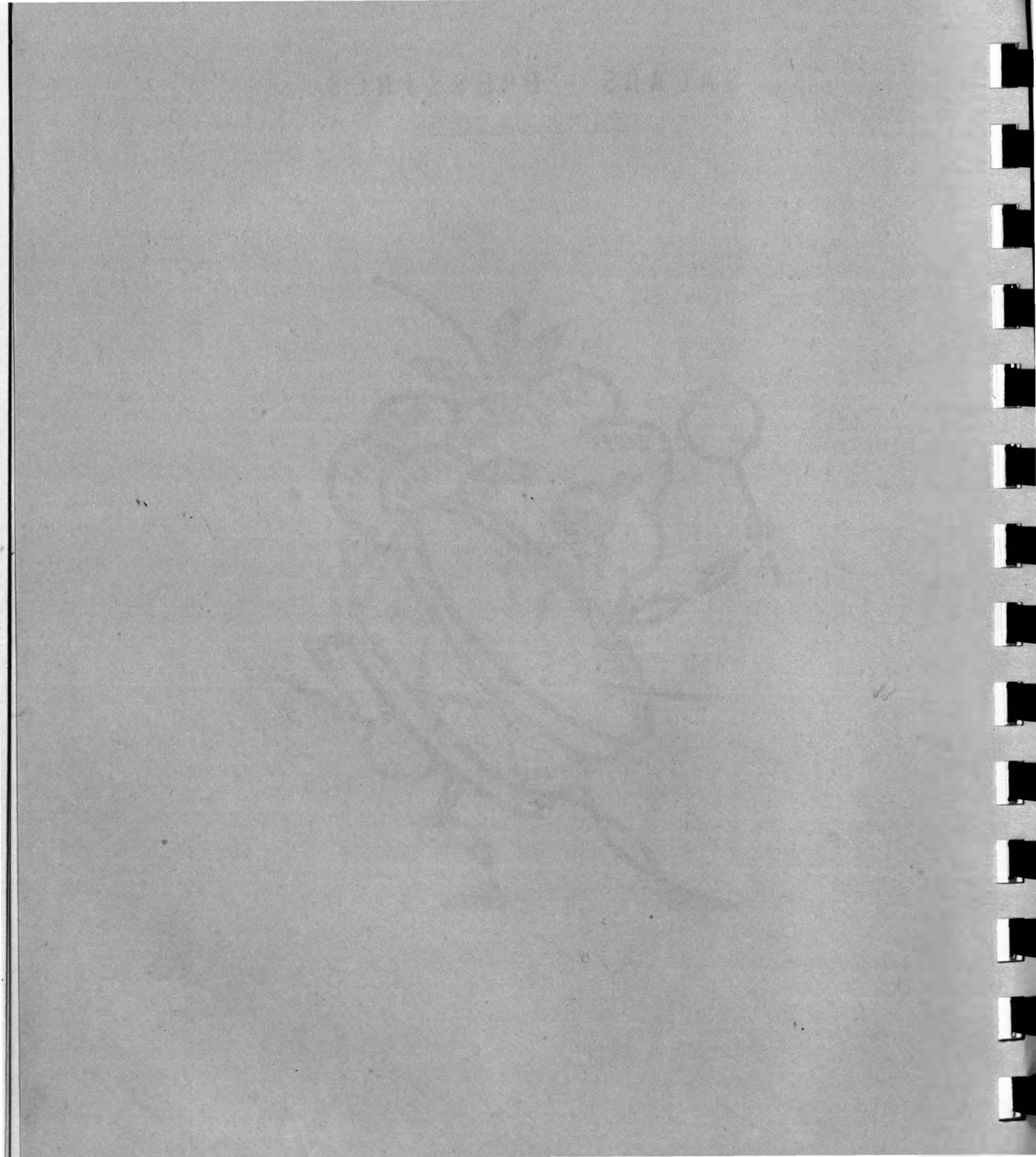
Cook for 10 minutes the carrots and chicken bouillon cube dissolved in 1/2 c. water. Melt butter, add onion and cook covered 15 minutes. Stir often. Stir in flour, salt, pepper and water and bring to boil. Add carrots and stock. Simmer uncovered 10 minutes. Add pinch of sugar.

Serves 6.



SALADS - DRESSINGS





## SALADS

MACARONI FRUIT SALAD

Mrs. Alphonse Linneman  
Estelline, South Dakota

- |   |                             |
|---|-----------------------------|
| 1 box cooked macaroni rings<br>(cooled and drained) | 1 dozen maraschino cherries |
| 1 (No. 2) can crushed<br>pineapple                  | 1/2 c. lemon juice          |
| 1 c. small marshmallows                             | 1 c. powdered sugar         |
|   | 4 eggs                      |

Beat eggs; add sugar, lemon juice and boil until thick over low heat. Let cool and combine macaroni, pineapple, cherries and marshmallows. Add egg mixture. Refrigerate 4 hours or longer. Add 1 c. whipped cream 2 to 3 hours before serving.

CHERRY MIX SALAD

Vonna Gail Schlecht  
Hand Co. N.F.O

- |                           |                |
|---------------------------|----------------|
| 1 large pkg. cherry Jello | 2 c. hot water |
| Dissolve.                 |                |
| 1 c. cold water           |                |

When partially set fold in 1 can cherry pie mix. May add celery and nutmeats, chopped. Simple but good.

FROSTED FRUIT SALAD

Esther Culver  
Aurora, South Dakota

- |                      |  |
|----------------------|--|
| 1 pkg. lemon Jello   | 1 (No. 303) can crushed<br>pineapple (drained) |
| 2 c. water           | 8 maraschino cherries<br>(cut into rounds)     |
| 2 bananas<br>(diced) |  |

## TOPPING:

- |                      |                        |
|----------------------|------------------------|
| 1 c. pineapple juice | 1 egg (well beaten)    |
| 1/2 c. sugar         | 1 T. butter            |
| 1 T. flour           | 3/4 c. cream (whipped) |

Salad - Combine Jello and 1 c. boiling water. Stir to blend. Add 1 c. cold water to blend well. Chill. When begins to set, add bananas, pineapple and cherries. Pour into Pyrex pan. Chill till firm.

Make topping by combining juice, sugar, flour and egg. Cook, stirring constantly until custard like consistency. Cool; fold in whipped cream. Spread on Jello.

Serve cut in squares.

TOMORROWS SALAD

Esther Culver  
Aurora, South Dakota

- |                  |                      |
|------------------|----------------------|
| 2 eggs           | 2 T. pineapple juice |
| 2 T. sugar       | 1 T. butter          |
| 2 T. lemon juice | Dash of salt         |

Cook in saucepan over low heat, stirring constantly, just to boiling. Remove from heat. Cool. Fold in 1 c. whipping cream, whipped. Add 2 c. miniature marshmallows, 2 oranges, peeled and diced. Place in a covered container and store in refrigerator. When salad is needed, take out enough and add bananas to make desired amount. Will keep in refrigerator for several weeks.

SHOESTRING POTATO SALAD

Edythe Fairchild - Gary

- |                        |                            |
|------------------------|----------------------------|
| 1 c. carrots (grated)  | 2 T. onion (finely grated) |
| 1 c. celery (cut fine) |                            |

This much can be gotten ready the day before or right away.  
Then add:

- |                       |                          |
|-----------------------|--------------------------|
| 1/2 c. salad dressing | 1 c. shoestring potatoes |
| (plain mayonnaise)    | 1 can tuna               |

Mix well. Serve on shredded lettuce or just by itself.  
Very good.

LEMON SALAD

Joyce Fairchild - Gary

- |                     |                               |
|---------------------|-------------------------------|
| 1 pkg. lemon Jello  | 1 small can crushed pineapple |
| 2 c. marshmallows   | 1 c. whipping cream           |
| 1 c. cottage cheese | 1/2 c. maraschino cherries    |

Drain juice off 1 can pineapple. Add 3/4 c. water and bring to boil. Pour over Jello and marshmallows. Chill. Fold in whipped cream, pineapple, and cottage cheese.

ORANGE SALAD

Joyce Fairchild - Gary

- |  |                                 |
|--|---------------------------------|
| 1 small pkg. orange Jello                                | 1 small pkg. lemon Jello        |
| Dissolve in 2 c. boiling water. Add 1 1/2 c. cold water. |                                 |
| Add:   |                                 |
| 2 c. diced bananas                                       | 1 (No. 2) can crushed pineapple |
| 1 c. marshmallows  | (drained)                       |
| Put in (9x13) inch pan.                                  |                                 |

(Continued Next Page).



## ORANGE SALAD (Continued).

## FROSTING:

Cook until it coats the spoon:

2 T. flour	1 c. pineapple juice (use from
1 T. butter	drained pineapple <u>plus</u> water)
1/2 c. sugar	1 T. Knox gelatine
Salt	2 T. water
1 egg (beaten)	

Cool and add 1 c. whipped cream and 1 T. lemon juice.

APRICOT FROSTED SALAD

LaVera Reihe - Brandt

1 box lemon Jello	1 (No. 2) can apricot nectar
1 box orange Jello	1 (No. 2) can pineapple tidbits
2 c. boiling water	(drained)

Dissolve Jello in boiling water. Add apricot nectar and enough pineapple juice to make 2 c. Add the pineapple tidbits, and let set until firm.

## FROST WITH THIS DRESSING:

1/2 c. sugar	1/2 c. pineapple juice
3 T. flour	1/2 c. orange juice
1 egg (slightly beaten)	2 T. lemon juice
2 T. butter	

Cook this together and cool. Put over salad.

## TOP WITH THIS FROSTING:

1 (3 oz.) pkg. Philadelphia cream cheese	1/2 c. whipped Dream Whip
---	---------------------------

Fold these together. Spread over the top. Put grated Cheddar or other cheese over the top.

VEGETABLE SALADMrs. Alvin Jorstad  
Brandt, South Dakota

1 pkg. lemon <u>or</u> orange Jello	1 c. carrots (grated)
1 1/2 c. boiling water	1 T. lemon juice
1/2 tsp. salt	1/3 c. pecans (chopped)
1 can crushed pineapple (undrained)	(optional)

Mix Jello, water, salt, pineapple and lemon juice and chill till very thick. Fold in grated carrots and pecans.

FRUIT SALAD

Lovila Hanson  
Stratford, South Dakota

- |                                 |                             |
|---------------------------------|-----------------------------|
| 1 pkg. ring macaroni            | 2 c. fresh green grapes     |
| 2 (No. 211) cans <u>or</u>      | 4 apples                    |
| 1 (No. 2) can pineapple tidbits | 1 c. miniature marshmallows |

Heat juice from drained pineapple, plus juice of 2 lemons, 2 beaten eggs, 1 c. sugar and 3 T. corn starch. Cook above until thick and cool. Then add 1 c. whipped cream and add to cooled, cooked mixture. Fold in fruit. Can use bananas, red pitted cherries, etc. Can keep dressing in refrigerator until needed.

RAW CRANBERRY SALAD  
(Good With Turkey)

Lovila Hanson  
Stratford, South Dakota

- |   |                     |
|---|---------------------|
| 1 pkg. lemon Jello                        | 1 c. celery (diced) |
| 2 c. boiling water                        | 1 c. apples (diced) |
| 2 c. cranberries (ground in food chopper) | 1/2 c. nutmeats     |
|   | 1 c. sugar          |

Add sugar to Jello powder. Add hot water and stir. When Jello is cool, but not thickened, add celery, cranberries, apples and nuts, stirring carefully to distribute mixture evenly. For best results make day before using.

PINEAPPLE SALAD

Mrs. G. B. Murfield  
Aurora, South Dakota

- |                         |                       |
|-------------------------|-----------------------|
| 2 pkg. lemon Jello      | (No. 2) can pineapple |
| 2 c. boiling water      | (crushed)             |
| 2 c. 7-Up               | 2 large bananas       |
| 1 c. small marshmallows | (sliced)              |

## TOPPING:

- |                    |                |
|--------------------|----------------|
| Juice of pineapple | 1 egg (beaten) |
| 1/2 c. sugar       | 2 T. butter    |
| 2 T. flour         |                |

Salad - Stir Jello and water until dissolved and cool. Add 7-Up and pineapple (drained). Add marshmallows and bananas and let set.

Topping - Boil juice, sugar and flour. Add eggs and salt. When thick add 2 T. butter. Set aside to cool. Then add 1 c. cream, whipped. Spread on salad and sprinkle with 1/4 c. grated cheese.

EASY FRUIT SALAD

Mrs. Walter Johnson  
Reville, South Dakota

- |                                    |                             |
|------------------------------------|-----------------------------|
| 2 cans fruit cocktail<br>(drained) | 2 c. miniature marshmallows |
| 1 c. coconut                       | 8 oz. sour cream            |

Mix altogether and let stand overnight in the refrigerator.

BUTTER MINT SALAD

Karen Hofman  
Clear Lake, South Dakota

- |                               |                        |
|-------------------------------|------------------------|
| 1 pkg. lime Jello             | 1 pkg. buttermints     |
| 1 large can crushed pineapple | (crushed)              |
| 1 pkg. small marshmallows     | 1 pint cream (whipped) |

Pour lime Jello, not dissolved, into pineapple and add marshmallows. Let set in refrigerator at least 12 hours. Then fold in butter mints and cream, whipped. When well mixed, refrigerate.

24 HOUR SALAD

Mrs. Owen Hicks  
Toronto, South Dakota

- |                         |                         |
|-------------------------|-------------------------|
| 1 can mandarin oranges  | 1 can crushed pineapple |
| 1/2 pkg. ring macaroni  | (drained)               |
| (cooked)                | 1 c. whipped cream      |
| 1 c. small marshmallows |                         |

DRESSING:

- |                      |                    |
|----------------------|--------------------|
| Juice from pineapple | 1 egg yolk         |
| and oranges          | 2 tsp. corn starch |
| 1/2 c. sugar         |                    |

Boil dressing till thick; cool. Then add whipped cream and add to top mixture.

ORANGE SALAD

Mrs. Owen Hicks  
Toronto, South Dakota

- |                           |                                  |
|---------------------------|----------------------------------|
| 1 pkg. orange Jello       | 1 can crushed pineapple          |
| 1 c. boiling water        | (juice also)                     |
| 1 can frozen orange juice | 1 can mandarin oranges (drained) |

Dissolve Jello in the hot water. Add rest of ingredients.

Mix and refrigerate.

The great and the little have need of one another.

PINEAPPLE PEARL TAPIOCA SALAD

Mrs. Violet Mielke  
Volga, South Dakota

- |                      |                        |
|----------------------|------------------------|
| 1/2 c. pearl tapioca | 1/2 c. sugar           |
| 1 c. pineapple juice | 1 c. crushed pineapple |
| 1 1/2 c. water       |                        |

Cover tapioca with 1 1/2 c. water and soak for 3 hours. Cook this in double boiler until transparent; near 1 hour. Cool. Blend pineapple juice, sugar and tapioca and cook mixture in double boiler until somewhat thickened; near 1/2 hour. Remove from heat and cool. Mixture thickens some during cooling period. Stir in crushed or tidbits of pineapple and chill to serve. Other fruit and juices may be used in place of pineapple. Before serving, add whipped cream, the amount to make it the consistency you prefer.

PINEAPPLE SALAD

Mrs. Elmer Parker  
Brookings, South Dakota

- |                     |                               |
|---------------------|-------------------------------|
| 2 pkg. lemon Jello  | 2 T. lemon juice              |
| 2 c. hot water      | 2 T. sugar                    |
| 8 oz. cream cheese  | (No. 2) can crushed pineapple |
| 1 c. cottage cheese | (drained)                     |
| 1/3 c. mayonnaise   | 5 to 6 T. horseradish         |
| 2 T. vinegar        |                               |

Make Jello. Cool; add rest of ingredients. Refrigerate.

LEMON PUDDING SALAD

Delores Ommen

- |                       |                           |
|-----------------------|---------------------------|
| 1 pkg. lemon pudding  | 1/2 c. cold water         |
| 1 pkg. dry lime Jello | 1 can pineapple (crushed) |
- Mix lemon pudding as directed on pkg. Add other ingredients.

CREAMY FROZEN SALAD

Hazel Knutson - Toronto

- |                         |                                 |
|-------------------------|---------------------------------|
| 2 T. lemon juice        | 1 (9 oz.) can crushed pineapple |
| 2 c. sour cream         | (drained)                       |
| 3/4 c. sugar            | 1/4 c. maraschino cherries      |
| 1/8 tsp. salt           | (sliced)                        |
| 1/4 c. pecans (chopped) | 1 banana (sliced)               |

Blend cream, lemon juice, sugar and salt. Stir in remaining ingredients. Pour into 1 quart mold or 12 cupcake papers. Freeze.

TART CHERRY SALAD MOLD

Hazel Knutson - Toronto

- |   |                             |
|---|-----------------------------|
| 2 (1 lb.) cans tart<br>red cherries     | 4 (3 oz.) pkg. cherry Jello |
| 2 (8 1/2 oz.) cans crushed<br>pineapple | 3 c. ginger ale             |
| 1 c. sugar                              | 1 c. nuts (chopped)         |
|   | 3/4 c. shredded coconut     |

Drain fruits, reserving juices. Add enough water to cherry and pineapple juice to make 3 1/4 c.; add sugar. Bring to boil; stir in gelatine until dissolved. Add fruit and ginger ale. Chill until very thick, but not set. Stir in nuts and coconut. Pour into a 2 quart ring mold. Chill until set.

Makes 12 to 14 servings.

5 CUP SALAD

Jida Aaberg - Brandt

- |                             |                 |
|-----------------------------|-----------------|
| 1 c. diced pineapple        | 1 c. coconut    |
| 1 c. miniature marshmallows | 1 c. sour cream |
| 1 c. mandarin oranges       |                 |

Combine and refrigerate at least 24 hours before serving. Top with sherbet (optional).

E-Z DAY SALADOriette Lenander  
Toronto, South Dakota

- |                                      |                         |
|--------------------------------------|-------------------------|
| 1 pkg. instant vanilla pudding       | 1 can mandarin oranges  |
| 1 can pineapple tidbits<br>(drained) | (drained)               |
|                                      | Few maraschino cherries |
| 1 can green grapes (drained)         | 2 bananas               |

Prepare pudding as directed on pkg. Mix all together and let stand 2 hours in refrigerator till ready to serve. Put bananas in right before you serve, so they won't turn black.

CABBAGE SALAD

Esther Thompson

- |                                  |                               |
|----------------------------------|-------------------------------|
| 1 pkg. lime Jello                | 1 large can crushed pineapple |
| 1 c. miniature marshmallows      | 3/4 c. mayonnaise             |
| 2 c. cabbage (shredded)          | 1/2 pint whipped cream        |
| 1 small jar pimiento<br>(cut up) | 1/2 c. nuts (chopped)         |

Dissolve Jello in 1 c. boiling water. Add ingredients except whipped cream and nuts. When starts to set add whipped cream with a little sugar added. Nuts are optional. Cool in refrigerator.

VEGETABLE SALAD

Mrs. Frank Hovitek  
Brandt, South Dakota

- |                   |                     |
|-------------------|---------------------|
| 1 pkg. lime Jello | 1/2 c. celery       |
| 2 c. hot water    | 1/2 c. carrots      |
| (let set, whip)   | Onion (very little) |
| 1 c. cabbage      |                     |

Add cabbage, celery, carrots and onion to Jello and let set.

COLE SLAW

Judy Anderson - Brandt

- |                   |                           |
|-------------------|---------------------------|
| 4 c. cabbage      | 1/2 red pepper            |
| (finely shredded) | 1/2 c. carrots (shredded) |
| 1/2 green pepper  | 2 T. onion (minced)       |

DRESSING:

Boil together:

- 1 c. sugar

- 1 c. white vinegar

Add:

- 1/2 c. salad oil

- 1/4 tsp. salt

- 1/2 c. water

Cool. Shake vigorously to blend oil and other ingredients. Pour desired amount of dressing over the vegetables and refrigerate several hours to blend and crisp. This can be kept in refrigerator several days and still retain its freshness.

N. F. O. SALAD

Mrs. G. B. Murfield  
Aurora, South Dakota

- |                      |                      |
|----------------------|----------------------|
| 1 large head cabbage | 4 to 5 stalks celery |
| Large onion          | Large green pepper   |

DRESSING:

- 2 c. sugar

- 1 T. celery seed (put in  
cloth bag)

- 1/2 c. vinegar

- 1 tsp. salt

- 1/2 tsp. green coloring

- 1 T. mustard seed

Cut cabbage, onion, celery and green pepper up fine. Cook dressing until thoroughly dissolved and add 1/2 tsp. green coloring, the mustard seed, celery seed and a tsp. salt. Let cool before adding to cabbage.

COLE SLAW

Karen Hofman  
Clear Lake, South Dakota

- |                             |                                |
|-----------------------------|--------------------------------|
| 1 medium cabbage (shredded) | 1 heaping tsp. salt            |
| 1 medium onion (cut fine)   | Carrots (grated) <u>or</u>     |
| 1 small green pepper        | celery (diced) <u>optional</u> |
| (cut fine)                  |                                |

## SYRUP:

- |                |                     |
|----------------|---------------------|
| 3/4 c. vinegar | 1 tsp. celery seed  |
| 1/4 c. water   | 1 tsp. mustard seed |
| 1 3/4 c. sugar |                     |

Mix well in deep bowl the cabbage, onion, green pepper and salt. Pour over this 1 1/2 c. boiling water. Let mixture stand for 1 hour. Squeeze out moisture and return to bowl. Mix syrup mixture altogether cold and pour over cabbage and mix well. Let stand in refrigerator overnight before using. It will keep for 4 weeks or longer.

24 HOUR CABBAGE SALAD

Shirley Blumke - Estelline

- |                         |                            |
|-------------------------|----------------------------|
| 1 large head cabbage    | 1/2 green pepper (chopped) |
| (chopped fine)          | 1 small jar pimiento       |
| 1 small onion (chopped) |                            |

## Mix:

- |                  |                      |
|------------------|----------------------|
| 2 c. sugar       | 1/2 c. white vinegar |
| 1 T. salt        | 1 T. mustard seed    |
| 1 T. celery seed |                      |

Toss together. Refrigerate 24 hours. Makes 2 1/2 quarts.  
Keeps well in refrigerator.

24 HOUR CABBAGE SALAD

Mrs. Ray Eastman  
Brandt, South Dakota

- |                       |                          |
|-----------------------|--------------------------|
| 1 large head cabbage  | 1/2 green pepper (diced) |
| (shredded)            | 1 small jar pimiento     |
| 1 large onion (diced) | (chopped)                |

## Mix well, shake in jar:

- |                   |                  |
|-------------------|------------------|
| 1 T. salt         | 1 1/2 c. vinegar |
| 1 T. celery seed  | 1 1/2 c. sugar   |
| 1 T. mustard seed |                  |

Pour last mixture over chopped vegetables; mix well and refrigerate. Store covered. Will keep at least 10 days.

CABBAGE SALAD

Delores Hofman - Clear Lake  
Mrs. Elmer Parker - Brookings

1 head cabbage (chopped)

Cover with boiling water. Let stand 5 minutes. Drain well.  
Add carrots, onions and celery as desired.

## DRESSING:

1 tsp. celery seed

1 tsp. mustard seed

2 c. sugar

1/3 c. vinegar

1/2 tsp. salt

Add all together. Refrigerate. Let set 24 hours. Keeps for several days.

ORANGE ICE CREAM SALAD

Lovila Hanson  
Stratford, South Dakota

2 c. boiling water

1 pint orange sherbet ice cream

2 pkg. orange Jello

1 c. cream (whipped)

1 can mandarin oranges

Mix Jello and hot water. Add juice of mandarin oranges and sherbet. Cool until set. Whip Jello and fold in whipped cream and oranges. Put in mold.

## DRESSINGS

WEIGHT WATCHERS SALAD DRESSING

Marion Toft

3 c. tomato juice

1/4 tsp. celery seed

1 T. dried onion flakes

1/2 tsp. salad herbs

2 T. wine vinegar

1/2 tsp. garlic powder

2 T. dry mustard

Salt and pepper

1 to 3 tsp. sweetener

(to taste)

(Sucaryl)

Boil slow for 30 minutes; refrigerate.

To a man with an empty stomach, food is God.



DRESSING FOR TOSSED SALAD

Esther Culver  
Aurora, South Dakota

- |                   |                                 |
|-------------------|---------------------------------|
| 1 can tomato soup | 2 T. prepared mustard <u>or</u> |
| 1/2 c. vinegar    | 1 1/4 T. dry mustard            |
| 1 1/2 c. sugar    | 1 green pepper (chopped)        |
| 1/2 c. oil        | 3 T. onions (chopped)           |
| 2 tsp. salt       | 2 tsp. celery seed              |
| 3/4 tsp. pepper   |                                 |

Mix in blender if you have one; otherwise, use beater. Heat a little to dissolve sugar when using mixer. Makes 2 pints.

SALAD DRESSING FOR CABBAGE

Mrs. Donald Fritz - Gary

- |                |                        |
|----------------|------------------------|
| 1 c. sugar     | 1 tsp. dry mustard     |
| 1 c. salad oil | 1 small onion (grated) |
| 1 tsp. salt    |                        |

Mix till smooth with blender; add 1/2 c. vinegar slowly. Then add 1 tsp. celery salt.

THOUSAND ISLAND DRESSING

Jida Aaberg - Brandt

- |                          |                          |
|--------------------------|--------------------------|
| 1 c. mayonnaise          | 1/4 c. catsup            |
| <u>or</u> salad dressing | 2 T. sweet pickle relish |
| 3 to 4 T. vinegar        | 2 hard cooked eggs       |
| 2 T. sugar               |                          |

FRENCH DRESSING

Jida Aaberg - Brandt

- |                       |                |
|-----------------------|----------------|
| 1 large catsup        | 1/2 c. sugar   |
| 1/2 c. vinegar        | 1 tsp. salt    |
| <u>or</u> lemon juice | 1 tsp. paprika |
| 1 T. onion (grated)   |                |
| 2 c. Mazola oil       |                |

Shake in jar or mix in your blender.

MAYME'S BLEU CHEESE DRESSING

Laura Mitchell  
Toronto, South Dakota

- |               |                      |
|---------------|----------------------|
| 2 eggs        | 1/2 tsp. garlic salt |
| 4 T. vinegar  | 2 c. salad oil       |
| 1/2 tsp. salt | 1 pkg. Bleu cheese   |

All ingredients must be room temperature. Put eggs, vinegar, salt, garlic salt and 1 c. oil (add oil gradually) in blender at low speed. Blend in other 1 c. salad oil gradually. Blend in oil at full speed. Blend till thick. Add 1/2 pkg. cheese and blend. Fold in rest of cheese to make it chunky.

POPPY SEED DRESSING

Esther Thompson

1/2 c. sugar	1/3 c. vinegar
1 tsp. mustard (yellow prepared)	2/3 c. salad oil (any kind)
1 tsp. salt	1 tsp. poppy seed
	Grated onion (not much)

Beat oil in with beater and mix all together. Will keep in refrigerator. (Use on cabbage and carrot slaw.)

FRUIT DRESSINGMrs. Kenneth Hinderaker  
Astoria, South Dakota

1/3 c. orange juice	1/2 c. sugar
1/3 c. pineapple juice	1/4 tsp. salt
2 T. lemon juice	1 c. whipped cream
2 eggs (beaten)	

Combine the 3 juices. In another bowl mix together the eggs, sugar and salt. When well blended, slowly add the juices. Cook slowly over low heat stirring until thickened.

Let cool and then fold in the whipped cream. Serve over mixed fruits.

FRENCH DRESSINGMrs. Kenneth Mellendorf  
Brandt, South Dakota

1/4 c. vinegar	1 c. corn oil
3/4 c. sugar	1 c. catsup
1/2 tsp. dry mustard	1/2 tsp. celery seed
1/4 tsp. salt	1/2 tsp. minced onion

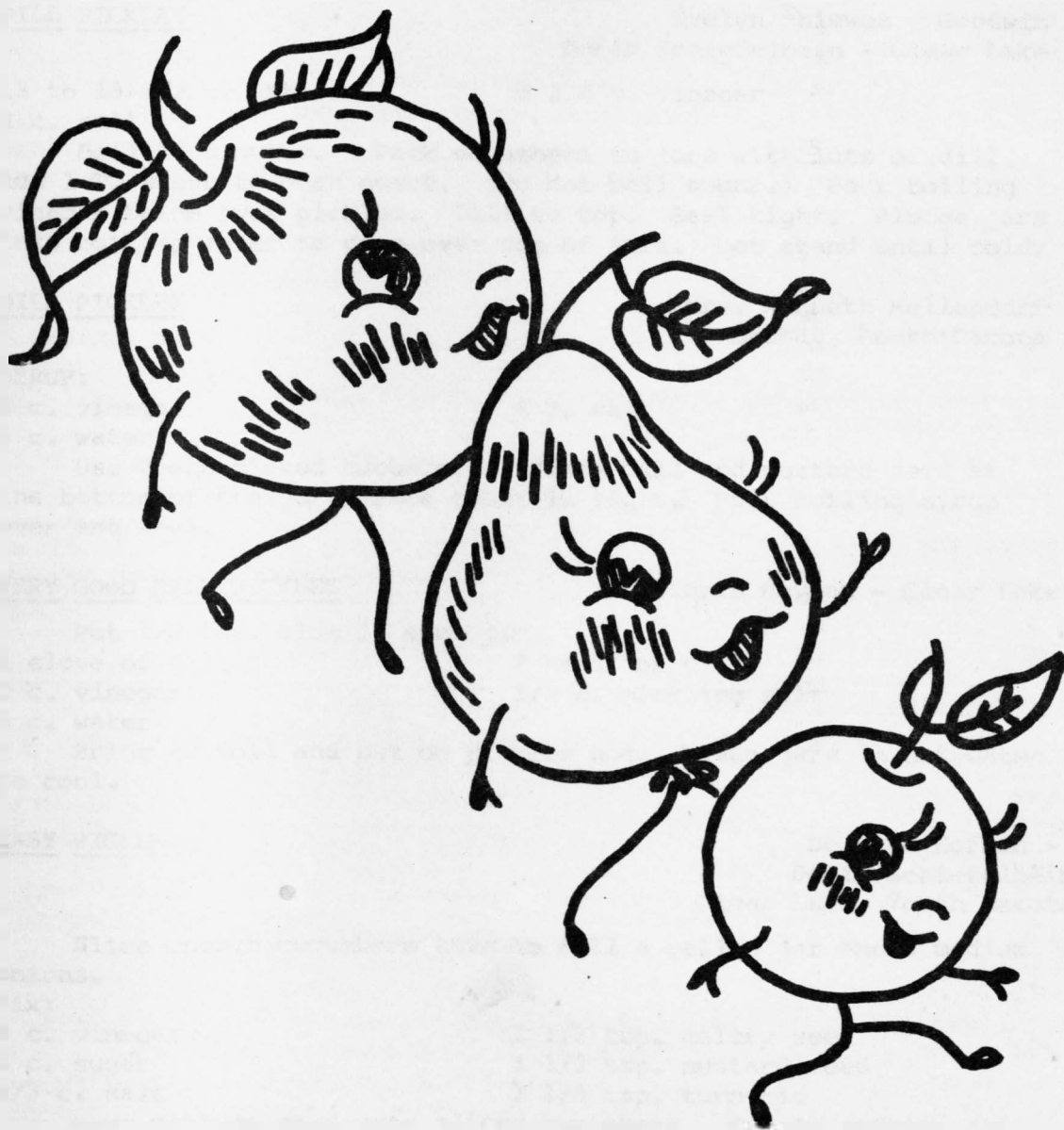
Beat vinegar, sugar, mustard, salt until almost dissolved. Slowly add corn oil. Stir in catsup, celery seed and minced onion. Chill.

100 YEAR OLD GERMAN SLAW DRESSINGMrs. G. B. Murfield  
Aurora, South Dakota

1 c. water	1 tsp. onion juice
2 c. sugar	or grated onion
1 c. vinegar	2 tsp. celery seed
1 tsp. salt	

Boil water and sugar until it spins a thread. Remove from heat and add vinegar, onion and salt. Put celery seed in cloth bag and add to dressing.

# PICKLES





# PICKLES

## DILL PICKLES

Evelyn Thiewes - Goodwin  
Doris Schiefelbein - Clear Lake

13 to 13 1/2 c. water  
1 c. salt  
6 1/4 c. vinegar

Boil 15 minutes. Pack cucumbers in jars with lots of dill. Add 1 T. sugar to each quart. (Do not boil sugar.) Pour boiling vinegar brine over pickles. Fill to top. Seal tight. Plunge jars into boiling water to come over top of jars. Let stand until cold.

## DILL PICKLES

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

### SYRUP:

3 c. vinegar  
3 c. water  
6 T. salt

Use fresh picked cucumbers. Place dill and mustard seed at the bottom of the jar. Pack cukes in tight. Pour boiling syrup over and seal.

## VERY GOOD DILL PICKLES

Delores Hofman - Clear Lake

Put 1/8 tsp. alum in each jar.  
1 clove of garlic  
2 c. vinegar  
6 c. water  
2 heads of dill  
1/2 c. pickling salt

Bring to boil and put on pickles hot. Place jars in hot water to cool.

## EASY PICKLES

Delores Hofman -  
Doris Schiefelbein  
Clear Lake, South Dakota

Slice enough cucumbers thin to fill a gallon jar and 3 medium onions.

### Mix:

4 c. vinegar  
4 c. sugar  
1/3 c. salt  
1 1/3 tsp. celery seed  
1 1/3 tsp. mustard seed  
1 1/3 tsp. turmeric

Pour mixture cold over sliced cucumbers. Put in refrigerator with tight cover. Will keep in refrigerator for 8 months.

HAMBURGER PICKLES

Doris Schiefelbein  
Clear Lake, South Dakota

1 slice of onion in bottom of jar. Slice pickles. Add garlic and dill.

## Combine:

1 quart water	1/2 c. salt
1 quart vinegar	1 tsp. turmeric
2 1/2 c. sugar	

Boil 5 minutes. Pour over cucumbers and seal hot.

CUCUMBER RELISH

Evelyn Thiewes - Goodwin

12 cucumbers	1 bunch of celery
6 onions	

Grind all together, add 1 tsp. salt, let stand 1 hour; drain good.

Boil all together for 5 minutes with above mixture:

1 pint vinegar	1 tsp. mustard seed
3 c. sugar	1 tsp. turmeric

Seal hot.

CHUNK PICKLES

Mrs. G. B. Murfield  
Aurora, South Dakota

2 c. sugar	1 tsp. celery seed
1 c. vinegar	1 tsp. mixed spices
1/4 tsp. turmeric	

This is enough liquid for 1 quart of pickles.

Pour boiling water over whole pickles in a heavy container (crock jar preferred) for 6 days. The 7th day add salt to boiling water and pour on. 8th morning, cut in chunks 1 inch thick, drain good and put in jars. Pour boiling liquid over and seal.

WATERMELON PICKLES

Mrs. G. B. Murfield  
Aurora, South Dakota

1 pint vinegar	1/2 tsp. oil of cinnamon
7 c. sugar	1/2 tsp. oil of cloves

Peel rinds and cut in small pieces or desired shapes. Cook in salt water not too long; drain good. Cook syrup and pour over pickles. Let stand overnight. Drain again and boil syrup and pour over pickles. 3rd morning cook pickles in syrup a few minutes to heat through; put in jars and seal. This is enough for 1/2 of a large watermelon and makes 4 pints.

CUCUMBER RELISH

Mrs. Walter Johnson  
Reville, South Dakota

- |                     |                     |
|---------------------|---------------------|
| 12 large cucumbers  | 2 c. vinegar        |
| 4 to 6 large onions | 1 tsp. celery seed  |
| 1 red pepper        | 1 tsp. dry mustard  |
| 1 green pepper      | 1 tsp. white pepper |
| 1 T. salt           | (optional)          |
| 4 c. sugar          |                     |

Peel and grind cucumbers. Mix cucumbers, onions, peppers and salt and let stand 1 hour. Drain and add rest of ingredients. Cook until clear, about 20 minutes. Ladle into hot jars and seal.

MOM'S SWEET PICKLES

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

## SYRUP:

- |              |                      |
|--------------|----------------------|
| 2 c. vinegar | 1 T. pickling spices |
| 2 c. water   | Green food color     |
| 2 c. sugar   |                      |

Put cucumbers in stone crock and pour boiling water over them so completely covered. Do this for 3 mornings. Wash out crock well. Wash pickles and slice or chunk. Pour hot syrup over the pickles for 2 mornings. Bring to boil and pack into hot jars and seal.

RAW TOMATO RELISH

Mrs. Floyd Engel  
Aurora, South Dakota

- |                          |                             |
|--------------------------|-----------------------------|
| 24 large ripe tomatoes   | 3 c. sugar                  |
| 1/2 c. salt              | 4 c. vinegar                |
| 2 c. celery              | 1/2 c. white mustard seed   |
| 6 peppers (red or green) | 2 c. white onions (chopped) |

Chop tomatoes, add salt; let stand 2 hours. Drain. Grind celery, peppers; mix all. Seal. No cooking required. Delicious and keeps indefinitely.

DILL PICKLES

LaVera Reihe - Brandt

Cucumbers can be whole or sliced lengthwise, dill size.

- |                        |                      |
|------------------------|----------------------|
| 2 1/4 c. white vinegar | 1/2 c. pickling salt |
| 8 1/2 c. hard water    |                      |

Bring to boil, add 1 tsp. alum after taking off stove. Pour this brine over cucumbers and plenty of dill in clean quart jars. Seal and process in hot water bath at boiling point for 10 minutes. Yields 4 quarts.

DOLGA CRAB APPLE PICKLES

Mrs. Floyd Engel  
Aurora, South Dakota

6 c. sugar

1 c. red cinnamon candy

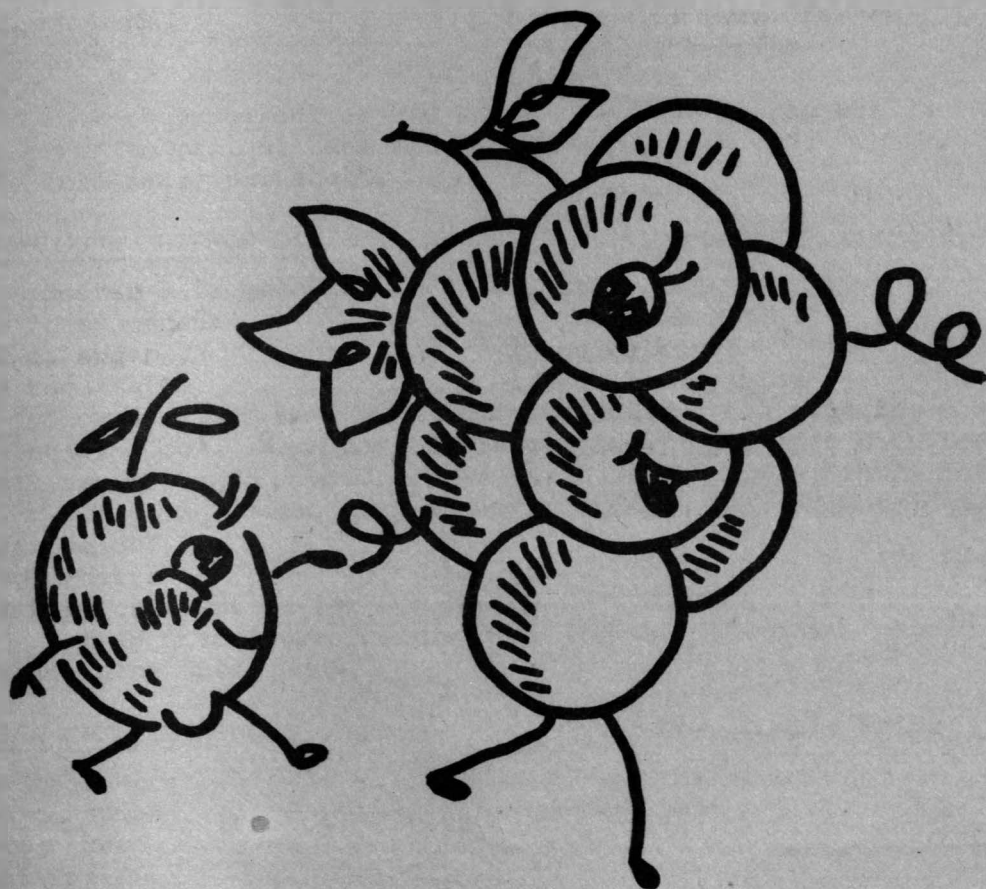
6 c. water

Remove blossom end from apples and pack in jars. Pour hot syrup over apples; seal and process in hot water bath until skins begin to crack in just a few jars. You may substitute 2 sticks of cinnamon and a bit of red food coloring for the candy.

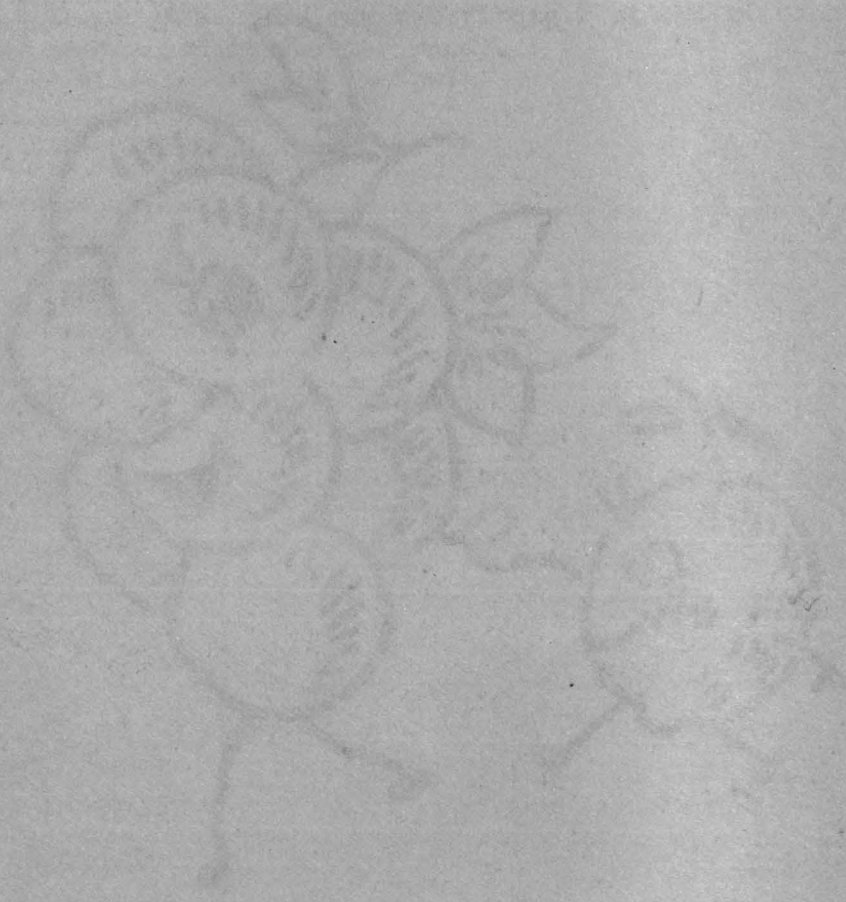
Remember - no vinegar in this recipe!



# PIES



2319



# PIES

## RHUBARB CREAM PIE

Joan Nelson  
Astoria, South Dakota

2 T. butter	2 T. corn starch
2 c. rhubarb	2 egg yolks (well beaten)
1 c. sugar	1/4 c. light cream
1/4 c. sugar	1/8 tsp. salt

Cook rhubarb, butter and sugar slowly until rhubarb is tender. Mix other ingredients and add to rhubarb. Cook until thick. Cool. Pour into baked pie shell.

## CANTALOUPE CHIFFON PIE

Joyce Fairchild - Gary

Soften 1 T. gelatine in 1/4 c. water.

Mix in saucepan:

1/2 c. sugar	3 egg yolks
1/2 tsp. salt	1/4 c. lemon juice

Cook over low heat until mixture boils. Add gelatine mixture and beat. Cool. When mixture is partially set, beat with beater until smooth. Add mashed medium sized cantaloupe. Gently fold in 1/2 c. whipping cream, whipped until stiff. Carefully fold in meringue of:

3 egg whites	1/2 c. sugar
1/4 tsp. cream of tartar	

Put in graham cracker crust or regular pie crust. Store in refrigerator until used.

## PEACH CREAM PIE

Mrs. Donald Fritz - Gary

Mix together:

3/4 c. sugar	1/4 tsp. salt
2 T. flour	

Beat in:

1 egg (slightly beaten)	1/2 tsp. vanilla
-------------------------	------------------

Add:

1 c. sour cream	2 c. peaches (sliced)
-----------------	-----------------------

Bake at 450° for 15 minutes, then at 350° for 30 minutes.

Then add the following topping:

1/2 c. brown sugar	1/4 c. soft butter
1/3 c. flour	1/2 tsp. cinnamon

Bake at 400° for 10 minutes.

LEMON PIE

Mrs. G. B. Murfield  
Aurora, South Dakota

1 1/4 c. sugar  
4 T. corn starch  
1 1/2 c. boiling water  
Pinch of salt

3 egg yolks  
Juice of 1 or more lemons  
Grated rind  
2 T. butter

MERINGUE:

3 egg whites  
Pinch of salt

6 T. sugar (gradually add to  
beaten egg whites)

Pie - Mix sugar and corn starch thoroughly. Add boiling water and boil 1 minute or until clear. Beat egg yolks, pour hot mixture into eggs and stir constantly. Add juice of 1 or more lemons and cook until clear. Also add a little grated rind and 2 T. butter.

MERINGUE

Oriette Lenander  
Toronto, South Dakota

2 egg whites  
1/4 c. sugar

1/2 tsp. vanilla

Beat egg whites and add sugar and vanilla. Pour over pie and bake 475° until golden brown.

PIE CRUST

Mrs. G. B. Murfield  
Aurora, South Dakota

3 c. flour  
1 1/4 c. lard  
Salt

1 egg (slightly beaten)  
2 tsp. vinegar  
1/3 c. water

Mix altogether.

PARTY PIE

Jida Aaberg - Brandt

1 egg  
3/4 c. sugar  
1/2 c. flour  
1 1/2 c. apples  
(peeled and chopped)

1/4 c. nuts  
1 tsp. baking powder  
1 tsp. vanilla  
1/8 tsp. salt  
1 c. lemon juice

Mix in order given. Put in 9 inch pan and sprinkle with 1 T. sugar and 1/2 tsp. cinnamon. Bake at 325° for 30 minutes.

FRESH PEACH PIE

Jida Aaberg - Brandt

5 fresh peaches (1 c. mashed)      1 c. sugar  
     (slice the rest)                      3 T. corn starch  
 1 c. water

Cook until thick. Add lump of butter. Cool. Add sliced peaches. Put in baked pie shell. Serve with whipped cream.

SOUR CREAM RAISIN PIEEsther Culver  
Aurora, South Dakota

1 1/2 c. sour cream                      1 c. sugar  
 3/4 c. raisins                              3 egg yolks  
 1 1/2 tsp. cinnamon                      3/8 tsp. cloves

Cook cream and raisins for 5 minutes, stirring constantly. Add other ingredients which have been mixed together. Continue stirring and cook slowly until mixture thickens. Pour into a baked pie shell and cover with meringue. Bake 15 minutes at 350° oven.

PIE CRUSTEsther Culver  
Aurora, South Dakota

1 1/2 c. flour (sifted)                      1/2 c. shortening plus 2 T.  
 3/4 tsp. salt                                  3 T. water

For 8 inch pie (2 crust). Roll out and bake at 475° for 12 to 15 minutes. Very flaky. Freezes well.

NUTMEG CUSTARD PIEEsther Culver  
Aurora, South Dakota

1 pie shell (unbaked)                      2 1/2 c. milk (scalded)  
 4 eggs    4 T. flour  
 1/2 c. sugar                                      1 tsp. vanilla  
 1/2 tsp. salt

Beat eggs slightly; add sugar, salt, milk, flour and vanilla. Pour into unbaked pie shell. Sprinkle top generously with nutmeg. Preheat oven to 425°. Bake for 40 minutes or until knife comes out clean when inserted in center of pie.

It's not that I spend more than I earn,  
 It's just that I spend it quicker than I earn it.

CHERRY CHEESE PIE

Esther Culver  
Aurora, South Dakota

1 pkg. Dream Whip  
1 c. cherry pie mix

1 (3 oz.) pkg. Philadelphia  
cream cheese

Whip Dream Whip. Add cream cheese and beat. Add 1/2 c. powdered sugar. Blend again. Place in baked pie crust and top with cherry filling. Refrigerate.

GRAHAM CRACKER CRUST

Laura Mitchell  
Toronto, South Dakota

1 1/4 c. cracker crumbs  
3 T. powdered sugar

1/3 c. butter (melted)

Mix and pack into 9 inch pan. Chill 1 hour or bake 350° for 8 minutes.

SOUR CREAM RAISIN PIE

Oriette Lenander  
Toronto, South Dakota

2 egg yolks (save whites)  
1 c. sugar  
1 c. sour cream  
1 tsp. cinnamon

1 T. vinegar  
or 1/2 c. flour  
1 can instant raisin  
pie mix

Mix sugar, flour, sour cream and cinnamon together in large frying pan. Cook until it thickens. Then add the 2 egg yolks, beaten slightly. Then add pie mix. Cool. Pour in 9 inch pie crust that is baked.

PUMPKIN PIE

Laura Mitchell  
Toronto, South Dakota

1 can pumpkin pie  
3 eggs (slightly beaten)  
1 c. sugar (granulated  
or brown)  
1/2 tsp. salt

1 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. nutmeg  
1/4 tsp. ginger  
1 c. milk

Prepare a 1 crust pie shell. Combine eggs, sugar, salt and spices and beat well. Blend in pumpkin. Add milk and beat well. Bake 450° 10 minutes, then 350° for 40 to 45 minutes.

SOUR CREAM PIE

Joann Parker  
Bruce, South Dakota

1 c. sour cream                      3 eggs (separated)  
1/2 c. raisins                        1/4 tsp. cloves  
1 tsp. cinnamon                      1 T. corn starch  
1 c. sugar

Cook cream and raisins for 5 minutes, stirring constantly. Then add other ingredients which have been mixed together. Continue stirring and cook slowly until mixture thickens. Pour into baked pie shell and cover with meringue. Bake 15 minutes at 350°.

RHUBARB CRUNCH PIE

Clarice Rhody  
Castlewood, South Dakota

1 (9 inch) pie shell                      3/4 tsp. salt  
    (unbaked)                            4 c. unpeeled rhubarb  
Butter (melted)                            (cut in 1 inch pieces)  
1 1/2 c. white sugar                      2 T. butter  
6 T. flour

## TOPPING:

1/2 c. brown sugar                      1/3 c. flour  
    (firmly packed)                      1/4 c. butter  
1/4 tsp. cinnamon

Pie - Brush inside of pie shell with melted butter. Chill. To make filling, combine white sugar, salt and 6 T. flour. Sprinkle over rhubarb and toss well. Heap mixture in pie shell. Dot with butter. Combine brown sugar, cinnamon, 1/3 c. butter until crumbly. Sprinkle over pie. Bake in hot 450° oven 15 minutes. Reduce heat to 350° and bake 45 minutes or until rhubarb is tender.

RHUBARB PIE

Doris Schiefelbein  
Clear Lake, South Dakota

3 c. rhubarb                              1 large T. lemon juice  
2 c. sugar                                2 T. flour  
1 egg                                      Dot with butter  
Salt to taste

Instant foods have made it possible for the housewife to spend less time preparing dinner than to get the family to the table.

NEVER FAIL PIE CRUST

Mrs. Harry Lenander  
Toronto

1/2 c. lard	1/2 tsp. baking powder
1/4 tsp. salt	1 c. butter
1/4 c. boiling water	1 1/4 c. flour
1 1/3 c. flour	2 T. sugar

Blend lard and dry ingredients till crumbly. Add hot water, stir just to mix. Chill. Add to crumbs the butter, flour and sugar. Pat in cake pan. Bake 350° for 15 minutes.

Add can instant pie mix. Make meringue of 4 egg whites, beaten, 1 c. sugar and 1/4 tsp. vanilla. Bake 1 hour at 250°.

CUSTARD PIE  
(makes Own Crust)

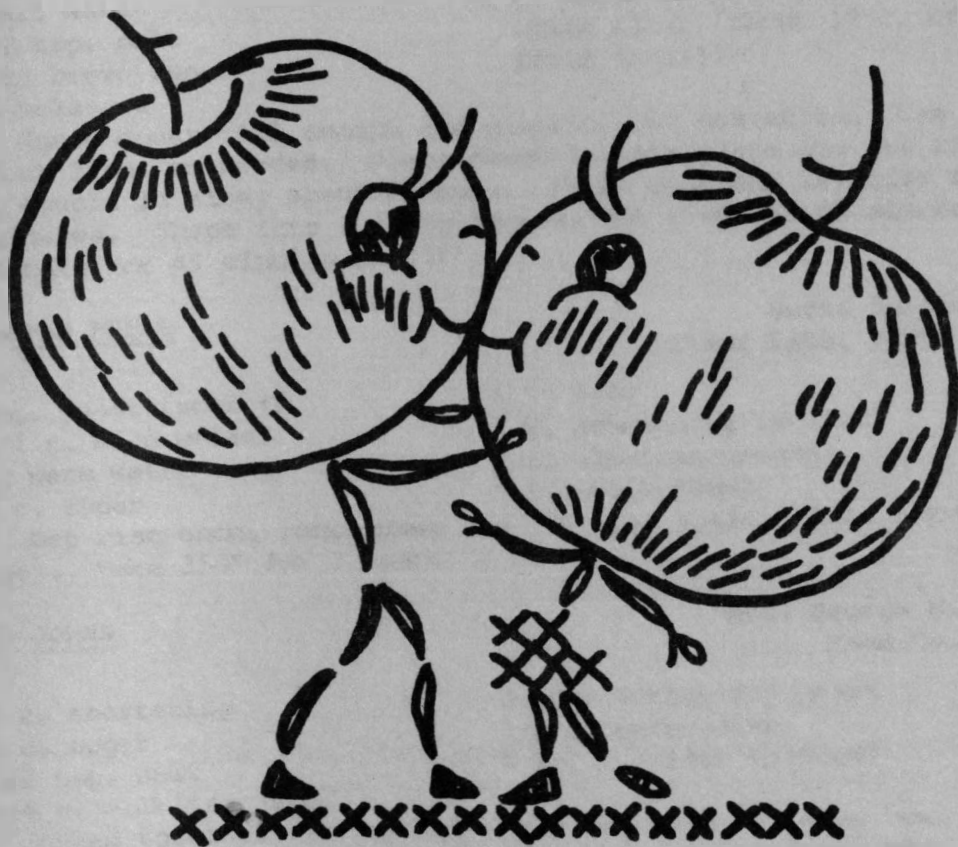
Mrs. Joe Coyle  
Orient, South Dakota

4 eggs	1/2 c. sugar
2 c. milk	1/2 tsp. vanilla
4 T. flour	Pinch of salt

Mix thoroughly. Butter and flour piepan. Bake at 350° for 30 minutes.



# BREADS



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## YEAST BREADS

WHOLE WHEAT BREAD

Laura Mitchell  
Toronto, South Dakota

- |                    |                                   |
|--------------------|-----------------------------------|
| 2 pkg. yeast       | 3 T. lard (melted)                |
| 1 quart water      | 1 c. whole wheat flour to 4 c. of |
| 1 1/2 tsp. salt    | white flour (about 12 c. of       |
| 1/4 c. brown sugar | flour in all)                     |
| 4 T. molasses      |                                   |

Knead dough till smooth and elastic, but not solid. Use only as much flour as needed. Place dough in warm place and let rise till double in size; about 2 hours. Punch down and let rise for 20 minutes. Shape into 4 large loaves, let rise for 45 minutes, then bake for 45 minutes at 350°.

ALL-BRAN BREAD

Doris Schiefelbein  
Clear Lake, South Dakota

- |                       |                          |
|-----------------------|--------------------------|
| 1 pkg. yeast (soak in | 3 T. salt                |
| 1/4 c. warm water)    | 3 T. shortening (melted) |
| 2 c. warm water       | 2 c. all-bran cereal     |
| 1/4 c. sugar          | 5 c. white flour         |

Let rise once, punch down and let rise again. Then form into loaves. Bake 350° for 1 hour.

LONG JOHNS

Mrs. George Wieseler  
Hand Co. N.F.O.

- |                         |                         |
|-------------------------|-------------------------|
| 1/4 c. shortening       | 2 pkg. active dry yeast |
| 1/4 c. sugar            | 1/2 c. warm water       |
| 2 1/2 tsp. salt         | 6 1/2 c. flour (sifted) |
| 1 3/4 c. milk (scalded) |                         |

Cream together shortening, sugar and salt in large bowl of mixer. Add scalded milk and stir until sugar is dissolved. Cool to lukewarm. Dissolve yeast in warm water and add to lukewarm milk mix. Add 3 c. flour and beat with mixer for about 1 minute or until batter is smooth and elastic. Stir in remaining 3 1/2 c. flour and beat with a spoon. Dough will be sticky. Place dough in large greased bowl. Cover and let rise in a warm place for 1 hour until double in bulk. Turn out on floured board and knead for 5 minutes. Let raise about 30 minutes. Shape into long Johns, hamburger buns, or rolls. (I like to knead mine before putting in bowl and knead down twice.)

ROLLS

Esther Culver  
Aurora, South Dakota

1 pkg. yeast	1/2 c. shortening (melted)
1 c. water	1 egg white (unbeaten)
1 c. milk	2 tsp. salt
1/2 c. sugar	Flour

450° for 10 minutes. Can be kept in refrigerator.

DARK BREAD

Esther Culver  
Aurora, South Dakota

1 1/2 pkg. yeast	4 T. honey
4 c. water	4 T. molasses
1/4 c. sugar	4 c. dark flour
2 tsp. salt	(finish with white)

Let raise twice. Bake 400° for awhile, then turn down to 350°.

BUTTERHORNS

Esther Culver  
Aurora, South Dakota

1 cake yeast	1/2 c. sugar
1 T. sugar	1 tsp. salt
1 c. lukewarm milk	3 eggs (beaten)
1/2 c. shortening	5 c. flour (about)

Dissolve yeast with sugar. Melt the shortening, add milk, sugar and beaten eggs. Add a cup of flour before you add the yeast. Add rest of flour. Remove dough from bowl and knead until smooth. Place in greased bowl and let rise until double in bulk; about 1 1/2 hours. Knead down and let rise again; about an hour. Divide dough into 3 equal portions. Roll each portion into a circle about 12 in. in diameter.

Brush the circle with melted butter. Divide the circle into 16 equal pie shaped pieces. Roll each one from wide end to the point. Place 16 of these on a cookie sheet. Let each cookie sheet of butterhorns rise; about an hour. Bake at 350° for 15 to 20 min. Have to be a light golden brown. When eaten unroll and butter and roll up again.

If more people would drive right, more people would be left.

OVERNIGHT BUNS

Mrs. Floyd Engel  
Aurora, South Dakota

- |                       |                          |
|-----------------------|--------------------------|
| 1 pkg. yeast          | 1 c. shortening          |
| 1/4 c. lukewarm water | 1 T. salt                |
| 4 c. water            | 4 eggs (beaten)          |
| 2 c. sugar            | Flour to make soft dough |

Soak yeast in lukewarm water. Boil water, sugar and shortening and cool to lukewarm. Add salt, eggs and dissolved yeast. Add enough flour to make a soft dough. Mix dough about 2 p.m. Let rise till 5 or 6 p.m. Knead down and let raise till 9 or 10 p.m. Make into buns, cover and let stand overnight. Do not make very large buns; they raise a lot. Bake in morning.

Makes 70 to 75 buns.

BUNS OR ROLLS

Mrs. Harold Schiefelbein  
Clear Lake, South Dakota

- |                       |                                    |
|-----------------------|------------------------------------|
| 4 eggs                | 1 T. salt                          |
| 4 c. water            | 4 tsp. baking powder               |
| 1 scant c. Mazola oil | 2 cakes yeast <u>or</u> 2 T. yeast |
| <u>or</u> shortening  | 12 c. flour                        |

- 1 c. sugar

Combine ingredients.

OVERNIGHT BUNS - MIX AT 4:30 P. M.

Mrs. Henry Novy

- |                                     |                   |
|-------------------------------------|-------------------|
| 3 c. lukewarm water                 | 1 c. sugar        |
| 1/2 c. butter (melted)              | 1 T. salt         |
| 2 eggs (beaten)                     | 10 to 12 c. flour |
| 1/2 pkg. <u>or</u> 1 1/2 tsp. yeast |                   |

Mix in order and set in warm place to rise. Knead every hour until 9:30 or 10:00. Make into buns, about the size of a walnut. Cover and let rise until morning.

Bake at 350° for 15 minutes.

ANADAMA BREAD

Oriska Boone - Estelline

- |                    |                   |
|--------------------|-------------------|
| 1/2 c. corn meal   | 3 tsp. salt       |
| 2 c. boiling water | 2 pkg. yeast      |
| 2 T. shortening    | 1/2 c. warm water |
| 1/2 c. molasses    | 5 or 6 c. flour   |

Soften yeast in warm water. Add corn meal to boiling water stirring constantly. Add molasses, shortening and salt. Cool to lukewarm, about 85°. Add yeast and flour to molasses mix. Punch down dough, let rise again. Bake 375° for 15 minutes, reduce heat to 350°. Bake 45 minutes.

OVERNIGHT ROLLS

Mrs. Arnold Benson

2 c. sugar	1 pkg. yeast
4 c. water	4 eggs (beaten)
1 c. shortening	2 T. salt

Boil water and sugar for 5 minutes; add shortening and cool. Soak yeast in 1/4 c. warm water until soft. Add eggs and salt to water and sugar mixture. Add yeast and enough flour for a soft dough. Mix rolls about 2 in the afternoon; knead down about 6 o'clock. Put into pans about 10 o'clock. Let rise till morning. Bake 350°.

BUNSMrs. Alvin Jorstad  
Brandt, South Dakota

3 c. warm water	1 tsp. salt
6 T. shortening	1 pkg. yeast
6 T. sugar	1 egg (beaten) optional

350°: 30 to 35 minutes.

For cinnamon rolls in pan mix: 1/2 c. white or brown sugar, 1 tsp. cinnamon, 2 T. melted butter and 1/2 c. raisins.

GOOD BUNSMrs. John Mellendorf  
Brandt, South Dakota

3 c. water <u>or</u> milk	1/2 c. sugar
1/2 c. lard	1 tsp. salt
2 eggs	10 c. flour
1/2 pack of yeast	

Raise 1 hour. Knead down, let raise again; knead again. Then put in pan. Makes about 60 buns.

WHITE BREAD (2 Loaves)Mrs. Leeferd Milton  
Astoria, South Dakota

5 1/2 to 6 1/2 c. flour	1 1/2 c. water
3 T. sugar	1/2 c. milk
2 tsp. salt	3 T. margarine
1 pkg. yeast	

In large bowl, mix 2 c. flour, sugar, salt and yeast. Combine water, milk and margarine. Heat over low heat until warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at mixers medium speed. Add 3/4 c. or more flour to make a thick batter. Beat at high speed 2 minutes. Stir in enough flour to make a soft dough.

Turn out on lightly floured board, knead until smooth and elastic. Place in greased bowl, turn to grease top. Cover and let rise in warm place (free from draft) till double in bulk (about 1 hr.)

(Continued Next Page).

## WHITE BREAD (Continued).

Punch dough down, turn onto lightly floured board. Cover, let rise 15 minutes. Divide in half and shape into loaves. Place in two greased (8 1/2x4 1/2) inch loaf pans. Cover, let rise until double in bulk. (About 1 hour.)

Bake 400° 25 to 30 minutes or until done. Remove from pan and cool.

FEATHER ROLLS

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

2 cakes yeast	3 eggs (beaten slightly)
1 c. warm water	4 T. butter (melted)
1 tsp. sugar	1 c. warm water
1/2 c. sugar	4 c. flour
1 tsp. salt	

Disolve yeast and 1 tsp. sugar in warm water and let stand 20 minutes. Knead in 2 to 3 c. flour. Let rise. Punch down and let rise again. Put into rolls or cinnamon rolls.

ELEPHANT TRACKS

Mrs. Walter Johnson  
Revillo, South Dakota

Sweet roll dough                      Cinnamon and sugar mixture  
Granulated sugar

Roll out sweet roll dough and spread with cinnamon-sugar mixture. Roll up as for cinnamon rolls. Cut 1/2 inch thick. Put granulated sugar on wax paper. Roll each cinnamon roll flat in this sugar, getting sugar on both sides. Lay on greased baking sheet. Let rise 5 minutes. Bake for 10 minutes at 375°. Remove from pan immediately.

"QUICK MIX" SWEET ROLLS

Mrs. Walter Johnson  
Revillo, South Dakota

5 c. milk (scalded)	4 pkg. dry yeast
1 c. sugar	2 c. cold water
1 c. shortening	16 c. flour
(1/2 oleo, 1/2 lard)	1 c. eggs (beaten)
2 1/2 T. salt	(4 <u>or</u> 5)

Add sugar, shortening and salt to hot milk. Stir to dissolve. Stir in cold water. Set aside. Mix dry yeast with 7 c. flour and pour into liquid mix. Stir in eggs, Add more flour until you can't stir dough any more. Cover and let rest 10 minutes. Knead in enough

(Continued Next Page).

"QUICK MIX" SWEET ROLLS (Continued).

more flour to make dough smooth and elastic. Turn into greased bowl and let rise 1 1/2 hours, covered with towel. Punch down and shape into buns, rolls or elephant tracks. Let rolls or buns rise 1 hour and bake.

BUNS

Bernadine Pieper - Gary

Dissolve 2 pkg. dry yeast in 1/2 c. warm water

Mix:

3/4 c. warm milk	1/2 c. sugar
1 tsp. salt	1/2 c. lard
2 eggs	4 1/2 c. flour

Mix in usual manner. Raise twice and bake.

## QUICK BREADS

STREUSEL

Mrs. Alphonse Linneman  
Estelline, South Dakota

1 c. brown sugar	2 T. cinnamon
2 T. flour	1/2 c. nuts (optional)
2 T. butter (melted)	

Put 1/2 of dough in (8x8) inch pan. Cover with half of streusel. Add remaining dough and top with balance of streusel. Bake 375° for 30 to 40 minutes. You can put blueberry pie mix or apple pie mix in the middle of the cake.

QUICK COMPANY COFFEE CAKE

Mrs. Jerald Milton  
Brandt, South Dakota

1/4 c. butter	2 tsp. baking powder
1 c. sugar	1/2 tsp. salt
2 egg yolks	1/2 c. milk
1 tsp. vanilla	2 egg whites
1 1/2 c. flour (sifted)	

FILLING:

1/2 c. brown sugar	2 T. butter
1 tsp. cinnamon	4 T. nuts (finely cut).
2 T. flour	

(Continued Next Page).



## QUICK COMPANY COFFEE CAKE (Continued).

Batter - Cream shortening and sugar, add egg yolks and beat well. Continue to beat and add flour, baking powder, salt, alternately with milk and vanilla. Fold in beaten egg whites. Crumble filling mixture except nuts. Spread half of cake mix in cake pan and sprinkle half of filling over this. Cover with rest of cake batter. Top with remaining filling and chopped nuts.

Bake 350° for 25 minutes.

COFFEE CAKE

Esther Culver  
Aurora, South Dakota

1 c. sour cream	2 eggs (well beaten)
1 tsp. baking soda	1 tsp. vanilla
1/2 c. Fluffo	1 3/4 c. flour
1 c. white sugar	2 tsp. baking powder

## TOPPING:

1/4 c. brown sugar	2 T. nuts (chopped)
1 tsp. cinnamon	

Grease and flour square pan (9x9) inches. Combine sour cream and soda in a bowl and mix until double in bulk. Cream shortening, sugar and eggs. Add vanilla. Add sifted dry ingredients. Add cream and soda. Spread half of batter in prepared pan and sprinkle half of topping mixture over batter. Cover with remaining batter and rest of topping. Bake 350° for 45 minutes.

MUFFINS

Laura Mitchell  
Toronto, South Dakota

2 c. boiling water	4 eggs
4 c. all-bran	5 c. flour
2 c. shredded wheat	1 tsp. salt
1 c. shortening	5 tsp. soda
(Spry <u>or</u> salad oil)	1 quart buttermilk
2 c. sugar	

Mix water, all-bran, shredded wheat, and let stand. Sift flour, salt and soda. Mix together with first 6 ingredients. Then add buttermilk. Bake 400° for 25 minutes. Dough will keep in refrigerator indefinitely.

Makes 85 muffins.

BUTTERMILK WAFFLES

Mrs. Floyd Engel  
Aurora, South Dakota

2 c. all-purpose flour  
(sifted)  
1/2 tsp. soda  
1 tsp. salt  
2 tsp. baking powder  
2 T. sugar

2 eggs (separated)  
1 c. buttermilk  
1 c. water  
4 T. lard or butter  
(melted)

Sift dry ingredients together, add egg yolks, buttermilk, water and melted shortening. Beat until batter is smooth. Fold in stiffly beaten egg whites and bake.

CRANBERRY ROLL

Mrs. Floyd Engel  
Aurora, South Dakota

2 1/2 c. raw cranberries  
4 T. shortening  
2 c. flour

3 tsp. baking powder  
1 1/2 tsp. salt  
1 c. sweet milk

Wash and drain cranberries and run through medium fine food chopper. Combine dry ingredients. Blend with shortening. Add milk. Roll out on floured board to 1/2 inch. Spread raw cranberries over dough. Sprinkle with cinnamon, then roll up like a jelly roll. Cut rolls 1 1/2 inch wide and lay them, rings up, in a hot syrup made as follows:

2 1/2 c. sugar

1 1/2 c. water

Prepare syrup in pan you want to bake your rolls in. Pan should be about 2 1/2 inches high. Heat till sugar is dissolved. Place rolls in syrup and bake in moderate oven 40 minutes. Serve hot or cold with plain or whipped cream.

COFFEE CAKE

Mrs. James Resmen  
Brandt, South Dakota

1 c. sugar  
1 c. oil  
2 c. flour

4 eggs  
1 tsp. baking powder

Mix ingredients together. Spread half of mixture in (9x13) inch pan. Spread 1 can of apple pie filling (cherry, blueberry, etc. may be used) evenly over this. Spread remaining batter over pie filling. Sprinkle over the top a mixture of:

1 c. sugar

1 tsp. cinnamon

Bake 350° for 30 minutes.

PUMPKIN BREAD

Mrs. Ray Eastman  
Brandt, South Dakota

1 c. sugar	1 tsp. soda
1/2 c. oil	1/2 tsp. salt
2 eggs	1/2 tsp. cinnamon
1 c. pumpkin	1/2 tsp. nutmeg
1/2 c. raisins (boiled)	1/2 tsp. allspice
2 c. flour	1/3 c. water
1/4 tsp. baking powder	Nuts

Mix sugar and oil. Add beaten eggs. Add spices to flour, baking powder, salt, etc. Add flour mixture alternately with first mixture. Half fill oiled cans or greased and floured bread pans.

GRAPE NUT BREAD

Oriette Lenander  
Toronto, South Dakota

2 c. buttermilk	1 c. Grape Nut cereal
3 c. flour	1 c. sugar
2 eggs	1 tsp. soda
1 tsp. salt	1 c. nuts (chopped nuts)

Pour grape nuts and buttermilk in bowl and let stand 20 min. Add dry ingredients, eggs and nuts. Mix well. Bake in two greased bread tins. Bake 45 minutes in 350° oven.

BOSTON BROWN BREAD

Oriette Lenander  
Toronto, South Dakota

1/2 c. molasses	1 c. sour milk
1/2 c. white sugar	2 c. graham flour
1 c. sweet milk	1 c. white flour
2 tsp. soda	1/2 c. raisins
1 tsp. salt	1/2 c. nutmeats

Mix well, pour into tall greased juice cans. Let raise 1 hr. Bake 1 hour in 350° oven.

BANANA BREAD

Oriette Lenander  
Toronto, South Dakota

1/2 c. shortening	1 tsp. salt
1/2 c. sugar	1 tsp. soda
2 eggs	1 c. mashed bananas
2 c. flour (sifted)	1/2 c. milk

Cream shortening and sugar. Add eggs. Sift flour, salt and soda. Add alternately with crushed bananas and milk. Put into greased loaf pan. Bake 1 hour in 350° oven.

CARROT BREAD

Delores Hofman - Clear Lake

Beat:

2 eggs 2/3 c. oil

1 c. sugar

Add and mix good:

1 1/2 c. flour 1 tsp. cinnamon

1 tsp. soda 1/2 tsp. salt

1 tsp. baking powder

Add:

1 c. carrots (grated) Walnuts

Bake at 350° for 35 minutes. Test with toothpick to see if it is done.

PUMPKIN BREAD

Jida Aaberg - Brandt

3 c. sugar 1 c. vegetable oil

4 eggs 1 tsp. salt

1 tsp. cinnamon 1 tsp. cloves

3 1/2 c. flour 2 tsp. soda

2/3 c. water 2 c. pumpkin

Mix. Bake at 350° about an hour. Makes 2 loaves.

BANANA BREAD

Jida Aaberg - Brandt

1 c. sugar 1/2 c. butter or margarine

2 eggs 3 bananas (mashed)

3 T. sour milk 1 tsp. soda

2 c. flour 1/2 tsp. salt

Mix. Bake at 350° till done.

DATE BREAD

Oriska Boone - Estelline

3/4 c. nuts (chopped) 3/4 c. boiling water

1 c. dates (chopped) 2 eggs

1 1/2 tsp. soda 1/2 tsp. vanilla

1/2 tsp. salt 1 c. sugar

1/4 c. shortening 1 1/2 c. flour

Combine nuts, dates, soda, salt in bowl. Add shortening and boiling water. Let stand 15 minutes, stir to blend. Beat eggs and vanilla. Stir in sugar and flour. Add to date mixture. Do not over mix. Bake 1 hour at 350°.

COFFEE CAKE

Joyce Fairchild - Gary

3/4 c. butter  
 3 eggs  
 3 c. flour  
 3 tsp. baking powder  
 1/2 c. raisins  
 1 1/2 c. sugar

1 T. lemon or orange juice  
and rind of 1 lemon  
or orange  
 1 c. milk  
 Pecans  
 Powdered sugar

Cream butter and sugar. Beat in eggs, one at a time. Stir in lemon or orange juice and rind. Sift together flour and baking powder. Add to first mixture alternately with milk. Blend in raisins. Sprinkle pecans on bottom of greased and floured tube pan. Pour in dough. Bake at 350° for 1 hour or until done. Turn out of pan when cool and sprinkle with powdered sugar.

BUTTERSCOTCH BREAKFAST ROLLS

Joyce Fairchild - Gary

2 c. flour (sifted)  
 1 T. baking powder  
 1/2 c. soft butter

1/2 tsp. salt  
 1 c. light cream  
 1/2 c. brown sugar

Sift together flour, salt and baking powder. Add light cream and mix until dough follows fork around bowl. Roll out on a lightly floured board to a (6x12) inch rectangle. Spread with soft butter and sprinkle with brown sugar. Roll up like jelly roll and cut in 1 inch slices. Arrange in greased round 9 inch pan. Bake at 400° for 20 to 25 minutes. Invert over serving plate. Serve.

BANANA BREAD

Mrs. Arnold Benson

3 c. sugar  
 1 c. butter  
 2 c. nuts  
 4 eggs  
 2 c. bananas  
 1 tsp. vanilla  
 3 c. flour

1 tsp. nutmeg  
 1 tsp. allspice  
 1 tsp. cinnamon  
 1 tsp. cloves  
 1 tsp. cocoa  
 1/2 tsp. salt

Dissolve 2 tsp. soda in 8 T. buttermilk or 1/2 c. Cream butter, sugar. Add eggs, milk and soda. Add spices sifted with flour. Add bananas and nuts.

Bake at 350° for 30 minutes.

PUMPKIN BREAD

Mrs. Elmer Parker  
Brookings, South Dakota

1 1/2 c. sugar	3/4 tsp. salt
1 2/3 c. flour	1/2 c. salad oil
1 tsp. soda	2 eggs
1/2 tsp. nutmeg	1/2 c. water
1/2 tsp. cinnamon	1 c. canned pumpkin
1/2 tsp. cloves	

Bake 1 hour at 350°. Makes 1 loaf.

GERMAN PANCAKES

Mrs. James Johnson  
Reville, South Dakota

4 eggs	2 T. soft butter
1 T. sugar	2/3 c. milk
2/3 c. flour	

Butter well two 9 inch cake pans. Put eggs into blender, process until light yellow in color. Add remaining ingredients, process until smooth. Pour into prepared pans and bake 20 minutes, then reduce heat to 350° and bake 10 minutes. Slide onto hot plates. Serve with lemon slices, powdered sugar and butter. Heat oven to 400°.

ICEBOX MUFFINS

Mrs. James Johnson  
Reville, South Dakota

1 c. boiling water	2 eggs (well beaten)
2 c. Kellogg's	2 1/2 c. flour
all-bran buds	2 1/2 tsp. soda
1 1/2 c. sugar	1/2 tsp. salt
1/2 c. shortening	2 c. buttermilk

Pour 1 c. boiling water over 2 c. Kellogg's all-bran buds and let stand until cool. Cream sugar and ~~shortening~~, add eggs. Sift flour with soda and salt and add alternately with buttermilk. Then add bran and water mixture and 1 c. Nabisco 100% bran raisin cereal and mix well. Bake 375° 25 to 30 minutes. May be stored in tight container in refrigerator as long as 6 weeks.

It is thinking about the load that makes one tired.

SOUR CREAM COFFEE CAKE

Mrs. Sanford Rymerson  
Toronto, South Dakota

1/2 c. shortening	2 c. flour
3/4 c. sugar	1 tsp. baking powder
1 tsp. vanilla	1 tsp. soda
3 eggs	1/2 pint sour cream

## NUT MIXTURE:

6 T. butter	2 tsp. cinnamon
1 c. brown sugar	1 c. nutmeats

Batter - Cream shortening, sugar and vanilla. Add eggs. Sift flour, baking powder and soda. Add alternately with sour cream. Spread 1/2 batter in pan. Sprinkle part of nut mixture. Add rest of batter and top with rest of nut mixture. Bake 350° 50 minutes.

COFFEE CAKE

Bernadine Pieper - Gary

1/2 c. butter	2 c. sugar
1 tsp. vanilla	4 eggs (well beaten)
3 c. flour	1/2 tsp. salt
2 tsp. baking powder	1 c. milk

## FILLING:

1 c. brown sugar	1 tsp. butter
2 tsp. flour	1 tsp. cinnamon
1/2 tsp. baking powder	

Pour in half the cake batter in greased (9x13) inch pan. Place half the filling on batter. Then the other half of batter and the other half of filling. Bake at 350°.

PUMPKIN BREAD

Bernadine Pieper - Gary

2 2/3 c. sugar	2/3 c. butter
4 eggs	3 1/3 c. flour
2 tsp. soda	1/2 tsp. nutmeg
1 c. nutmeats	2 c. pumpkin
1 tsp. vanilla	2/3 c. water
1/2 tsp. baking powder	1 tsp. cinnamon
2/3 c. raisins	

Mix. Bake 40 to 45 minutes in a 350° oven with a pan of water in the oven.

LAURA INGALLS WILDER'S GINGERBREAD

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

1 c. brown sugar blended with 1/2 c. shortening. 1/2 c. molasses mixed well with this. 2 tsp. baking soda in 1 c. of boiling water. (Be sure cup is full of water after foam runs off into the cake batter.) Mix all well.

To 3 c. of flour, add 1 tsp. each of ginger, cinnamon, allspice, nutmeg, cloves and 1/2 tsp. salt. Sift all into mixture and mix well. Add lastly 2 well beaten eggs. This mixture should be quite thin. Bake in a moderate oven (350°) for 30 minutes.



# CAKES - FROSTINGS



1. The first part of the report is a description of the project and its objectives. This section is followed by a brief overview of the methodology used in the study.

2. The second part of the report is a detailed description of the results of the study. This section is divided into two main parts: a description of the data and a description of the analysis.

3. The third part of the report is a discussion of the results and their implications. This section is followed by a conclusion and a list of references.

4. The fourth part of the report is a list of references. This section is followed by a list of appendices and a list of figures.

5. The fifth part of the report is a list of appendices. This section is followed by a list of figures and a list of tables.



## CAKES

CARROT CAKE

Mrs. Donald Fritz - Gary

Combine:

1 1/2 c. salad oil

2 c. sugar

Mix well.

Add:

4 eggs (one at a time)

Gradually add dry ingredients:

2 c. flour

1 tsp. cinnamon

1 tsp. soda

1/4 tsp. salt

1 tsp. baking powder

Add:

2 c. raw carrots (grated)

Bake at 350° for 50 to 60 minutes in (9x13) inch pan.

NUT ICING FOR CARROT CAKE:

Combine:

1/4 c. butter

8 oz. cream cheese

Beat until light. Gradually add:

1 lb. powdered sugar

1 c. nuts (chopped)

1 tsp. vanilla

Delicious!

CARROT CAKEMrs. Kenneth Mellendorf  
Brandt, South Dakota

4 eggs

1 T. vanilla

2 c. sugar

3 c. flour

2 c. carrots (grated)

2 tsp. baking powder

1/2 c. cooking oil

2 tsp. soda

1/2 c. butter (melted)

2 tsp. cinnamon

Slightly beat eggs. Add sugar, carrots. Mix in oil, melted butter, vanilla. Sift together flour, baking powder, soda and cinnamon and mix in. Bake in a (9x13) inch pan in a 350° oven for 1 hour and 15 minutes.

No man's opinion is entirely worthless; even a watch that won't run is right twice a day.

CARROT CAKE

Bernadine Pieper - Gary

Beat together:

1 1/2 c. Crisco oil

2 c. white sugar

4 eggs

Add dry ingredients:

2 c. flour

1 tsp. salt

2 tsp. cinnamon

1 tsp. soda

Then add:

2 c. raw carrots (grated)

1/2 c. nuts

Bake at 350° for 45 minutes.

FROSTING:

1 1/4 c. butter

3 oz. pkg. cream cheese

2 tsp. vanilla

1 lb. box powdered sugar

DATE CAKEMrs. G. B. Murfield  
Aurora, South Dakota

1 c. dates (chopped)

1 c. boiling water (pour over  
dates and soda)1 tsp. soda (sprinkled  
over dates)

Let above cool.

1 c. sugar

1 egg (beaten)

2 T. butter or lard

Then add date mixture.

3/4 c. flour

1 tsp. vanilla

3/4 c. walnuts

Beat well and bake in a loaf or (9x12) inch pan. Serve with  
whipped cream.OATMEAL CAKEJoan Nelson  
Astoria, South Dakota

1 c. oatmeal

2 eggs

1 1/2 c. boiling water

1 1/2 c. plus 2 T. flour

1 c. brown sugar

1 tsp. soda

1 c. white sugar

1 tsp. vanilla

1/2 c. shortening

Mix oatmeal and boiling water and set aside. Mix rest of  
ingredients and add to oatmeal mixture. Bake 30 minutes at 350°.

OATMEAL CAKE

Jida Aaberg - Brandt

1 c. oatmeal 1/2 c. dates

1 1/2 c. boiling water

Stir and let set for 20 minutes.

Cream:

1/2 c. shortening

1 c. brown sugar

1 c. white sugar

2 eggs (beaten)

Sift and add:

1 1/2 c. flour

1 tsp. soda

1/2 tsp. salt

Add oatmeal to creamed mixture. Also 1/2 c. chopped nuts.

Bake in (9x13) inch pan at 375° for 30 minutes.

FROSTING:

Cook until thick:

1/2 c. cream

1/4 c. butter

1/4 c. brown sugar

Add:

1 c. coconut

1 tsp. vanilla

1 c. nuts

Beat till cool.

OATMEAL CAKE

Shirley Blumke - Estelline

1/4 c. butter

1 tsp. vanilla

1 c. brown sugar

1 1/3 c. flour

1 c. white sugar

1 tsp. soda

2 eggs (well beaten)

1 tsp. cinnamon

1/2 tsp. salt

1 c. quick cooking oatmeal

1 1/4 c. boiling water

Pour boiling water over oatmeal. Let stand 20 minutes. Mix rest in order given. Bake at 350° for 45 minutes.

SPICE CAKEOriette Lenander  
Toronto, South Dakota

2 eggs

Dash salt

1 c. sugar

1/2 tsp. cloves

1 c. sour cream

1 1/2 c. flour

1 tsp. soda (in cream)

Nutmeats (optional)

1 tsp. cinnamon

Put all in mixer bowl and beat. Bake in 375° oven.

BUNDT CAKE

Karen Hofman  
Clear Lake, South Dakota

1 yellow cake mix	3/4 c. oil
1 (3 3/4 oz.) pkg. instant vanilla pudding	4 eggs
3/4 c. water	1 tsp. butter flavoring
	1 tsp. vanilla

## CINNAMON MIXTURE:

1/4 c. nuts (chopped)	2 tsp. cinnamon
1/4 c. sugar	

Grease Bundt or 2 loaf pans or angel food pan. Sprinkle  
1/4 c. nuts and cinnamon in pan bottom and sides.

Mix cake mix, pudding mix, oil and water. Add eggs one at a  
time. Add flavoring and beat 6 to 8 minutes at high speed. Pour  
1/3 batter and 1/3 cinnamon mixture alternately in pan. Bake 325° to  
350° on middle shelf for 50 to 55 minutes. Cool 8 minutes and  
glaze with:

1 c. powdered sugar	1/2 tsp. vanilla
2 T. milk	1/2 tsp. butter flavoring

CHOCOLATE CAKE

Laura Mitchell  
Toronto, South Dakota

3 c. flour	1 c. sour milk
2 c. white sugar	1 c. vegetable oil
3 tsp. soda	2 tsp. vanilla
4 T. cocoa	2 eggs (beaten)
1 tsp. salt	1 c. boiling water

Mix first 5 ingredients, add liquids to dry and stir. Add  
1 c. boiling water. Beat with spoon, don't mix with electric  
mixer or it gets rubbery. 375° oven for 30 minutes.

HOT MILK CAKE

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

4 eggs (well beaten)	1/2 tsp. salt
2 c. sugar	1 tsp. vanilla
2 c. flour	1 c. milk
1 1/2 tsp. baking powder	2 tsp. butter

Heat milk and butter until butter is melted. Beat eggs and  
add sugar and mix well. Add dry ingredients and vanilla alternately  
with milk mixture. Bake in a (9x13) inch pan in a 350° oven.

STRAWBERRY CAKE

Flossie Parker  
Brookings, South Dakota

- |                         |                  |
|-------------------------|------------------|
| 1 white cake mix        | 1 box strawberry |
| 1 pkg. strawberry Jello | Whip and Chill   |
| 1 c. water              |                  |

Bake cake mix as directed; cool. Poke holes in top. Prepare strawberry Jello with 1 c. hot water. Cool in refrigerator 5 min. Pour over cake.

Make up 1 box strawberry Whip and Chill. Put on cake. Store in refrigerator.

"NEVER FAIL" CHOCOLATE CAKE

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

- |                |                            |
|----------------|----------------------------|
| 1 c. sugar     | 1 egg                      |
| 2 c. flour     | 1/2 c. sour milk           |
| 1 tsp. soda    | or buttermilk              |
| 1/2 tsp. salt  | 1/2 c. shortening (melted) |
| 1/2 c. cocoa   | 1/2 c. boiling water       |
| 1 tsp. vanilla |                            |

Put all ingredients in bowl in order and mix. Bake 30 minutes at 325°.

SALAD DRESSING CAKE

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

- |                     |                            |
|---------------------|----------------------------|
| 1 c. sugar          | 1 1/2 tsp. soda            |
| 1 c. water          | 1/4 c. cocoa               |
| 1 c. salad dressing | 1 tsp. vanilla             |
| (not mayonnaise)    | 1/8 tsp. red food coloring |
| 2 1/4 c. flour      |                            |

Combine sugar, water and salad dressing. Add sifted dry ingredients and mix well. Add vanilla and food color. Bake 350° 25 to 30 min. in a (9x13) inch pan.

A picnic is a festive spot  
Where Oh! The spite of it  
We take the best cake of the lot,  
And never get a bite of it.

PRIZE FEATHERY FUDGE CAKE

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

2/3 c. shortening	2 1/2 c. flour
1 3/4 c. sugar	(sifted)
2 eggs	1 1/4 tsp. soda
1 tsp. vanilla	1 1/2 tsp. salt
2 1/2 (1 oz.) squares	1 1/4 c. ice water
unsweetened chocolate (melted)	

Cream shortening, sugar, eggs and vanilla till fluffy (about 5 minutes). Blend in cooled chocolate. Sift together flour, soda, salt. Add to creamed mixture alternately with ice water, beating well after each addition. Bake in two (9x1 1/2) inch round pans in 350° oven 30 to 35 minutes.

OATMEAL CAKE

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

1 c. quick oatmeal	2 eggs
1 1/4 c. boiling water	1 tsp. soda
1/2 c. shortening	1 tsp. cinnamon
1 c. white sugar	1 tsp. nutmeg
1 c. brown sugar	1 tsp. vanilla
1/2 tsp. salt	

Pour boiling water over oatmeal; set aside. Cream shortening and sugars. Add eggs and beat well. Add oatmeal mixture and blend well. Sift dry ingredients together. Add to oatmeal mixture and add vanilla. Bake in (9x13) inch pan in a 350° oven for 40 minutes.

MELVA'S CAKE

Laura Mitchell  
Toronto, South Dakota

1 box yellow	4 eggs
<u>or</u> white cake mix	1 c. water
1 envelope Dream Whip	
Mix together and beat.	

I baked a special chocolate cake  
It's just as light as a feather.  
But I must be very careful when  
Transporting it, in windy weather.



ICE WATER CAKE

Shirley Blumke - Estelline

Mix together:

3/4 c. butter	1 1/4 tsp. soda
2 c. white sugar	1 tsp. salt
3 eggs (beaten)	1 tsp. vanilla
1/2 c. cocoa	3 c. flour (sifted)

Pour 1 1/2 c. ice water slowly into cake batter. Bake 350°.

POOR MAN'S CAKE

Edythe Fairchild - Gary

1 1/2 c. boiling water	1 tsp. cinnamon
1/2 c. shortening	1/2 tsp. cloves
1 c. raisins	1 c. sugar

Put all in saucepan and boil for 3 minutes. Let cool, then add:

2 c. flour	Pinch of salt
1 tsp. soda	

Bake at 350° until done. This recipe makes wonderful cupcakes.

CHOCOLATE CAKE

Edythe Fairchild - Gary

Really red, never fail!

1 1/2 c. sugar	2 level tsp. soda
4 heaping T. cocoa	1/2 c. shortening
2 eggs	1 tsp. vanilla

Mix well.

Add:

1 c. milk	2 c. flour
-----------	------------

Again mix well and add 1 c. hot coffee. Bake in slow oven (325°) until done. The batter is thin but do not add more flour. Makes a large cake.

JIFFY CAKE

Evelyn Thiewes - Goodwin

Mix in bowl:

2 c. flour	1 tsp. soda
2 c. sugar	

Boil until melted:

1 stick margarine	1 c. water
1/4 c. Hershey's chocolate	1/2 c. corn oil

Pour while hot over dry ingredients. Mix thoroughly.

Add and mix:

1/3 c. buttermilk	1 tsp. vanilla
2 eggs (beaten)	

Pour into (11x16) inch pan. Bake 20 minutes at 350°.

(Continued Next Page).

# JIFFY CAKE (Continued).

## FROSTING:

### Mix:

1 stick margarine 1/3 c. canned milk  
1/4 c. Hershey's syrup

Pour over 1 box sifted powdered sugar. Beat well. Add vanilla and pecans. Pour over warm cake.

## GERMAN CHOCOLATE BUNDT CAKE

Delores Hofman - Clear Lake

1 box German chocolate cake

### Mix in:

1 large pkg. instant 1/2 c. cooking oil  
fudge pudding 4 eggs  
1 c. sour cream 1/2 c. water

Mix well and add:

1 large pkg. chocolate 1 c. walnuts (chopped)  
chips 1/2 c. coconut

Bake in Bundt or angel food pan at 350°. Test cake to see if done. Takes about 50 minutes or a little longer.

## PRALINE APPLESAUCE CAKE

Judy Anderson - Brandt

2 3/4 c. flour (sifted) 1/2 tsp. salt  
1 1/3 c. sugar 1/2 c. shortening  
1 1/2 tsp. soda 1 lb. can applesauce  
1/4 tsp. baking powder (or 1 3/4 c.)  
1 1/4 tsp. cinnamon 2 eggs  
1/2 tsp. cloves 1 1/2 c. raisins

Grease (13x9) inch cake pan. Dust with flour. Sift dry ingredients into large bowl. Add shortening and applesauce; beat 2 minutes at medium speed. Add eggs and beat 2 minutes longer. Fold in raisins. Pour into pan. Bake 350° for 35 minutes. Cool in pan for 15 minutes. Raise oven temperature to broil. Spread cake with topping and broil 6 inches from heat, 3 to 4 minutes or until frosting bubbles and is golden.

## PRALINE TOPPING:

### Cream:

1/2 c. butter 3/4 c. brown sugar (firmly packed)

### Beat in:

1/4 c. cream

### Stir in:

1 1/2 c. nuts (chopped) 2/3 c. flaked coconut

RED DEVILS FOOD CAKE

Mrs. Harold Schiefelbein  
Clear Lake, South Dakota

1/2 c. butter	1 tsp. baking soda
1 1/2 c. sugar	3 eggs
2 c. cake flour (sifted)	2 squares chocolate
1 c. sour cream	1/2 c. water
<u>or</u> buttermilk	1 tsp. vanilla

With butter at room temperature, cream 1/2 c. butter and 1 1/2 c. sugar. Add 2 c. sifted flour. Combine 1 tsp. baking soda and buttermilk or sour cream. Add sour cream mixture, 3 eggs to other ingredients. Melt 2 squares chocolate with 1/2 c. water. Add vanilla. Bake 30 minutes at 325°.

OATMEAL CAKE

Velna Novy  
Clear Lake, South Dakota

1 1/2 c. water	2 eggs
1 c. quick oatmeal	1 1/2 c. flour
1/2 c. shortening	1 tsp. soda
1 c. white sugar	1/2 tsp. salt
1 c. brown sugar	1 tsp. cinnamon

Pour water over oatmeal and let set. Cream together shortening, sugars and beat 2 eggs into this. Sift together flour, soda, salt and cinnamon. Add sifted ingredients to cream mixture and add oatmeal. Bake 350° for 35 minutes.

TOPPING:

1 stick butter	1 c. brown sugar
1 T. milk	

Boil 1 minute. Remove from stove and add 2 c. coconut. Spread on hot cake and broil in oven until light brown.

CHOCOLATE CAKE

Velna Novy  
Clear Lake, South Dakota

2 c. flour	1 tsp. baking powder
1 1/4 c. sugar	1 c. coffee <u>or</u> water
1/2 c. cocoa	Salt
1/2 c. shortening	Vanilla
1 tsp. soda	2 eggs

Mix and bake at 350° for 30 minutes. Small cake.

APPLE CAKE

Mrs. Florence Collins  
Aurora, South Dakota

- |                                     |                       |
|-------------------------------------|-----------------------|
| 1 1/2 c. brown sugar                | 1 tsp. vanilla        |
| 1/2 c. butter and <u>Spry</u> mixed | 1 c. apples (chopped) |
| 2 eggs                              | 1/2 c. nuts (chopped) |
| 1 c. cold coffee with               | 2 c. flour            |
| 1 tsp. soda dissolved               |                       |

Mix in order given. 350° for 30 minutes; (9x13) inch pan.

BOILED SPICE CAKE

Darlean Rudebusch  
Bruce, South Dakota

- |                   |                    |
|-------------------|--------------------|
| 2 c. sugar        | 2 c. boiling water |
| 3/4 c. shortening | 2 tsp. soda        |
| 3 eggs (beaten)   | 2 tsp. cinnamon    |
| 2 c. raisins      | 1/4 tsp. allspice  |

Bring above to slow boil and boil about 5 minutes. Remove and cool.

Add:

- |               |                      |
|---------------|----------------------|
| 3 c. flour    | 1 tsp. baking powder |
| 1/2 tsp. salt | 1 c. nuts            |

Bake in (9x13) inch pan 350° for 30 minutes.

FROSTING FOR ABOVE:

- |                  |                                 |
|------------------|---------------------------------|
| 2 c. brown sugar | 1 c. sweet <u>or</u> sour cream |
|------------------|---------------------------------|

Boil to soft ball stage and beat till spreading consistency.

BRUNCH BUNDT CAKE

Darlean Rudebusch  
Bruce, South Dakota

- |                                |                |
|--------------------------------|----------------|
| 1 yellow cake mix              | 3/4 c. oil     |
| (not Duncan Hines)             | 4 eggs         |
| 1 pkg. instant vanilla pudding | 1 tsp. vanilla |
| 3/4 c. water                   |                |

Grease and flour pan. Sprinkle 1/4 c. nuts in pan. Blend pudding, cake mix, water and oil well. Add eggs, one at a time; beat 5 minutes. Put half of batter in pan. Then sprinkle over batter:

- |                    |                 |
|--------------------|-----------------|
| 1/4 c. sugar       | 2 tsp. cinnamon |
| 1/4 c. nuts (fine) |                 |

Top with remaining batter. 350° for 50 to 55 minutes.

PRUNE CAKE

Mrs. Florence Collins  
Aurora, South Dakota

1 1/2 c. sugar	1/2 tsp. nutmeg
1/2 c. butter	1/2 tsp. cloves
2 eggs	1/2 c. stewed prunes (pitted)
1/2 c. sour milk	1/2 c. prune juice
1 tsp. soda	1/2 c. nuts
2 c. flour	(chopped)
1 tsp. cinnamon	

Mix in order given. Bake 350° for 30 minutes in (9x13) inch pan.

BEER CAKE

Mrs. Arthur Kaster  
Rock Rapids, Iowa

1 1/2 c. sugar	1 tsp. cloves
2/3 c. vegetable shortening	1 tsp. salt
2 eggs	1 tsp. soda
1 tsp. vanilla	1 1/2 c. bananas (mashed)
2 3/4 c. flour	1 1/2 c. dates (chopped)
1 tsp. cinnamon	1 1/2 c. raisins
1 tsp. nutmeg	1 1/2 c. nuts (chopped)

Cream sugar and shortening. Add eggs and beat well. Add vanilla, flour, spices, salt and soda and beat well. Add bananas, dates, raisins and nuts. Then slowly beat in 1 (12 oz.) can of beer. Bake 350° for 45 to 50 minutes.

FROSTING:

1/4 c. butter	3 T. milk
3/4 c. sugar	2 c. powdered sugar

Cook butter and sugar 2 minutes. Then add milk. Bring to boil and cool. Then add 2 c. powdered sugar. Frost cake and sprinkle with nuts.

RHUBARB CAKE

Mrs. Jerald Milton  
Brandt, South Dakota

2 c. brown sugar	1 c. buttermilk
1/2 c. shortening	2 c. flour
1 egg	1 tsp. vanilla
1 tsp. soda	2 c. uncooked rhubarb
(in buttermilk)	(diced)

Mix altogether and fold in rhubarb. Cover with a topping of:  
1/2 c. brown sugar mixed with 1 tsp. cinnamon. Bake 350° for 30 min.

CHOCOLATE CHIP CAKE

Laura Mitchell  
Toronto, South Dakota

- |                     |                          |
|---------------------|--------------------------|
| 1 tsp. soda         | 1 3/4 c. flour (sifted)  |
| 1 c. dates (cut up) | 1 1/2 T. cocoa           |
| 1 c. hot water      | 1/2 tsp. salt            |
| 1 c. sugar          | 1 tsp. vanilla           |
| 1 c. butter         | 1/2 pkg. chocolate chips |
| 2 eggs              |                          |

Add soda to dates and hot water; mix and let cool. Cream sugar, butter and eggs, then add date mix. Pour batter in cake pan and sprinkle 1/2 c. nutmeats and 1/2 pkg. chocolate chips over top. Bake 35 minutes in 350° oven.

Can be used as dessert with ice cream or whip topping.

CHOCOLATE CHIP DATE CAKE

Mrs. Jerald Milton  
Brandt, South Dakota

- |                               |                             |
|-------------------------------|-----------------------------|
| 1 c. dates (chopped)          | 2 eggs (beaten)             |
| 1 tsp. soda                   | 1 3/4 c. flour (sifted with |
| 1 c. hot water                | 1 T. cocoa)                 |
| 1 c. white sugar              | 1 c. chocolate chips        |
| 1 c. butter (part shortening) |                             |

Add soda to dates and pour hot water over it. Cream sugar, eggs and shortening. Combine with dates, flour and cocoa and vanilla. Add 1/2 c. chips. Put in greased (9x13) inch pan. Sprinkle rest of chips and nuts over top and bake for 40 minutes at 350°.

AUNT JOE'S CAKE

Joann Parker  
Bruce, South Dakota

- |                              |                   |
|------------------------------|-------------------|
| 1 c. sugar                   | 1 tsp. cinnamon   |
| 1/2 c. butter <u>or</u> lard | 1/2 tsp. cloves   |
| 1 egg                        | 1/4 tsp. allspice |
| 1 c. sour milk               | 1 c. raisins      |
| 1 tsp. soda                  | 1 tsp. vanilla    |
| 2 c. flour                   |                   |

If you can read the handwriting on the wall -  
Your children are old enough to know better.

BUNDT CAKE

Mrs. Bernard Niemann

- |                      |                         |
|----------------------|-------------------------|
| 1 yellow cake mix    | 3/4 c. Mazola oil       |
| (Betty Crocker)      | 4 eggs                  |
| 1 small pkg. instant | 1 tsp. butter flavoring |
| vanilla pudding      | 1 tsp. vanilla          |
| 3/4 c. water         |                         |

## CINNAMON MIXTURE:

- |                       |                 |
|-----------------------|-----------------|
| 1/4 c. nuts (chopped) | 2 tsp. cinnamon |
| 1/4 c. sugar          |                 |

Batter - Mix first 4 ingredients, then add eggs, one at a time. Add flavoring and beat 6 to 8 minutes at high speed. Grease Bundt pan or angel food pan. Sprinkle cinnamon mixture on sides and bottom of pan. Pour 1/2 batter in pan and then some cinnamon mixture, then repeat. Bake 350° for 50 to 55 minutes. Cool, about 8 minutes.

Remove from pan and glaze with:

- |                     |                           |
|---------------------|---------------------------|
| 1 c. powdered sugar | 1/2 tsp. vanilla          |
| 3 T. milk           | 1/2 tsp. butter flavoring |

DEVILS FOOD CAKE

Mrs. Bernard Niemann

- |                      |                                  |
|----------------------|----------------------------------|
| 2 eggs               | 1 1/2 c. flour                   |
| 1 c. sugar           | 1 tsp. soda (rounding) dissolved |
| 1/2 tsp. salt        | in 1/2 c. boiling water. (Do     |
| 1 c. sour cream      | this last after rest is mixed.)  |
| 3 T. cocoa (heaping) |                                  |
- Bake slowly at 350°.

WHIPPED SOUR CREAM CAKEClarice Rhody  
Castlewood, South Dakota

- |                               |                |
|-------------------------------|----------------|
| 1 3/4 c. flour                | 3 T. hot water |
| 1 1/4 c. sugar                | 2 tsp. soda    |
| 4 T. cocoa                    | 1 tsp. vanilla |
| 1/2 tsp. salt                 | 2 eggs         |
| 1 1/2 c. sour cream (whipped) |                |

Sift together flour, sugar, cocoa, salt. Mix hot water, soda and vanilla. Add this to cream along with the eggs. Beat well. Add flour mixture and beat. Bake 350°.

QUICK COFFEE CAKE

Mrs. Alphonse Linneman  
Estelline, South Dakota

1 1/2 c. flour  
3 tsp. baking powder  
3/4 c. sugar  
1/4 c. shortening

1/4 tsp. salt  
1 egg  
1/2 c. milk  
1 tsp. vanilla

QUEEN ELIZABETHS CAKE

Mrs. Alphonse Linneman  
Estelline, South Dakota

1 c. dates (cut up)  
1 c. boiling water  
1 tsp. soda  
1 c. sugar  
1 c. butter or margarine

1 egg (beaten)  
1 tsp. vanilla  
1/2 tsp. salt  
1 1/2 c. flour (sifted)  
1/2 c. nuts (chopped)

Pour boiling water over dates. Add soda. Let stand. Mix ingredients in the usual manner. Do not substitute any other shortening for butter. Blend with date mixture. Pour into (9x12) inch greased pan. Bake 350° for 30 minutes.

## FROSTING:

5 T. brown sugar  
2 T. butter

5 T. cream

Mix well. Spread on cake; broil.

DATE CAKE

Doris Schiefelbein  
Clear Lake, South Dakota

1 c. dates (cut up)  
1 1/2 c. boiling water

1 1/2 tsp. soda

Add dates and soda to boiling water and let cool.

1 c. sugar  
3/4 c. shortening

2 eggs  
1 tsp. vanilla

Cream sugar and shortening and add eggs and mix well. Add date mixture and blend well.

2 c. minus 1 T. flour  
(sifted)

3/4 tsp. soda  
1 tsp. salt

Put in well greased (9x13) inch cake pan. Sprinkle 1 c. chocolate chips 1/2 c. nutmeats and 1/3 c. white sugar over cake mixture. Bake 350° for 45 minutes.



\$100 CHOCOLATE CAKE

Mrs. Elwood Beidler  
Hand Co. N.F.O.

1/2 c. butter	2 c. flour
2 c. sugar	2 tsp. baking powder
4 squares chocolate (melted)	1 1/2 c. milk
(3 is plenty)	2 tsp. vanilla
2 eggs (beaten)	1 c. nutmeats

Cream butter and sugar. Add chocolate and eggs; mix well. Sift flour and baking powder. Add alternately with milk to chocolate mix. Add vanilla and nuts. Bake in (9x12) inch pan 350° for 55 minutes.

BUTTERMILK DONUTS (DROP)

Hazel Knutson - Toronto

1 1/2 c. plus 2 T. buttermilk	1 1/2 tsp. salt
3 eggs (beaten) 1 1/2 c. sugar	1 tsp. soda
2 T. shortening (melted)	3 tsp. baking powder
1 tsp. vanilla	1 tsp. nutmeg
4 1/2 c. flour	2 T. vinegar

Add sugar to buttermilk and let stand 1/2 hour. Add beaten eggs, shortening and vanilla. Sift the remaining dry ingredients together and add. Put into greased or oiled donut maker. Fry at 375°. Roll in sugar.

JELLY ROLL

Esther Culver  
Aurora, South Dakota

5 eggs (well beaten)	1 tsp. baking powder
1 c. sugar	1 tsp. vanilla
1 c. flour	1/8 tsp. salt

Beat eggs about 5 minutes on high speed. Add slowly 1 c. sugar. Stir or beat in slowly the flour, baking powder, vanilla and salt. Mix well but do not beat too hard. Spread in jelly roll pan that is greased and lined with well greased brown paper. Bake 15 minutes at 375°. Cool about 5 minutes.

Place on tea towel that has been sprinkled with powdered sugar. Roll up and allow to stand until cool. Unroll, and spread with favorite filling.

When you know all the answers you haven't asked all the questions.

SOUR CREAM CHOCOLATE CAKE

Wanda Stevens

Hand Co. N.F.O. - Miller, South Dakota

2 c. sugar	1/2 c. boiling water
3 eggs	2 1/2 c. flour
2 c. sour cream	1 tsp. salt
2 tsp. soda	2 tsp. vanilla
4 to 5 T. cocoa	

Mix sugar and eggs, add 1/3 of the sour cream. Add soda to rest of sour cream, mix well and add to egg mixture. Pour boiling water over cocoa. Add to batter. Add flour and salt. Beat well. Add vanilla. Pour into greased and floured (9x13) inch pan or two layer. 375° for 35 to 40 minutes.

## FROSTINGS

EASY FROSTING

Mrs. Kenneth Hinderaker  
Astoria, South Dakota

1 c. white sugar	1/4 c. milk
1/4 c. margarine <u>or</u> butter	

Bring to a full boil. Take off the stove and add 1/2 c. chocolate chips. Beat till well mixed and spread.

CHOCOLATE FROSTING

LaVera Reihe - Brandt

1 c. white sugar	1/3 c. milk
1/3 c. shortening (1/2 Spry and 1/2 butter <u>or</u> oleo)	1/4 c. cocoa

Bring to boil, boil 1 minute. Add 1/2 tsp. vanilla; cool. Beat and spread on cooled cake.

NEVER FAIL FROSTING

Mrs. Donald Fritz - Gary

Cook:

1 c. milk	3 heaping T. flour
Cook until thick.	

Cream:

1 c. sugar	1 tsp. vanilla
2 sticks margarine	1/4 tsp. salt

Add cooked mixture when cool. Beat.

NEVER FAIL CHOCOLATE FROSTING

Mary Spader  
Oldham, South Dakota

1 c. sugar                      1/4 c. butter  
1/4 c. milk

Boil 1 minute; remove and add 1/2 c. chocolate chips. Beat till chips are melted and spread on cake or bars.

LENA'S FROSTING

LaVaun Mitchell  
Toronto, South Dakota

1/2 c. Crisco                      1/4 c. boiling water  
3 c. powdered sugar              Flavoring  
Beat all together.

CREAMY ICING

Esther Culver  
Aurora, South Dakota

2 1/2 T. cake flour              1/2 c. shortening  
1/2 c. milk                      1 tsp. vanilla  
1/2 c. granulated sugar              2 1/2 c. powdered sugar

In top of a double boiler, cook a paste of 2 1/2 T. of cake flour with 1/2 c. milk, stirring constantly until thick. Set aside until lukewarm. While this is cooling, cream with mixer, the sugar and shortening. (Some butter for flavoring.) Add the paste mixture and beat at high speed until light and fluffy. Add vanilla and powdered sugar and beat. If too stiff for spreading, add a drop or two of tap water.

CHOCOLATE CHIP FROSTING

Esther Culver  
Aurora, South Dakota

1 c. sugar                      1/4 c. oleo  
1/4 c. milk                      1 c. chocolate chips

Cook 1 minute then add chocolate chips and beat and spread.

CHOCOLATE FROSTING

Mrs. Jerald Milton  
Brandt, South Dakota

1 c. sugar                      1 square chocolate  
2 T. syrup                      or 1 heaping T. cocoa  
1/4 c. milk                      Dash salt  
1/4 c. shortening

Cook until mixture comes to a rolling boil, stirring. Remove from heat. Put pan in cold water. Beat until lukewarm or until ready to spread.

EASY FROSTING

Doris Schiefelbein  
Clear Lake, South Dakota

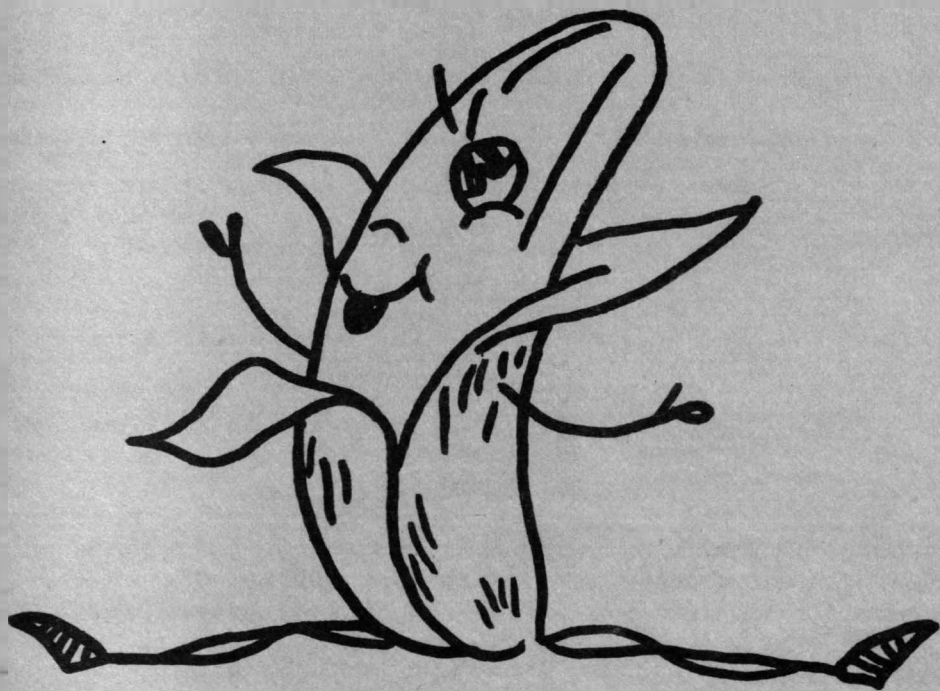
1 c. white sugar

1/4 c. butter or oleo

1/4 c. milk

Mix and bring to good boil, take off stove and beat in 1/2 c. chocolate chips or butterscotch chips.

COOKIES - BARS





# COOKIES

## SALTED PEANUT COOKIES

Oriette Lenander  
Toronto, South Dakota

- |                      |                         |
|----------------------|-------------------------|
| 1 c. shortening      | 3 c. quick cook oatmeal |
| 2 c. brown sugar     | 1 1/2 c. salted peanuts |
| 2 eggs               | 2 c. flour              |
| 1 tsp. baking powder | 1 tsp. vanilla          |
| 1 c. corn flakes     |                         |

Put all in mixing bowl and mix. Bake in 375° oven.

## PEANUT BUTTER BALLS

LaVera Reihe - Brandt

- |                            |                        |
|----------------------------|------------------------|
| 1 c. crunchy peanut butter | 1 c. powdered sugar    |
| 3 T. butter (melted)       | 1 3/4 c. Rice Krispies |

Roll in balls. Dip in thin powdered sugar icing and roll in coconut.

## ICEBOX COOKIES

Delores Hofman - Clear Lake

- |                     |                 |
|---------------------|-----------------|
| 1 1/2 c. shortening | 1 1/2 tsp. soda |
| 1 c. brown sugar    | 4 c. flour      |
| 1 c. white sugar    | Salt            |
| 3 eggs              | Nutmeats        |
| 1 tsp. cinnamon     |                 |

Cream shortening and sugar. Add eggs. Mix well and add remaining ingredients alternately with milk. Mix well. Put into rolls and put in refrigerator overnight. Slice and bake in hot oven.

## CHOCOLATE CHIP (UNBAKED)

LaVera Reihe - Brandt

Melt together:

- |                        |                           |
|------------------------|---------------------------|
| 1 pkg. chocolate chips | 1 pkg. butterscotch chips |
|------------------------|---------------------------|

Add:

- |                        |                     |
|------------------------|---------------------|
| 2 c. chow mein noodles | 1 c. salted peanuts |
|------------------------|---------------------|

Drop on wax paper. Cool.

Trouble seems to be one commodity to which the supply exceeds the demands.

PINEAPPLE COOKIES

Lovila Hanson  
Stratford, South Dakota

2/3 c. shortening  
Cream.

1 1/2 c. brown sugar

2 eggs (beaten)

1 tsp. soda (in 1 T. pineapple  
juice)

1 c. crushed pineapple  
(drained)

Sift dry ingredients, then measure:

2 1/2 c. flour

1 tsp. vanilla

1/2 tsp. salt

1/2 c. nutmeats (mix with small  
amount of flour)

1 tsp. baking powder

Bake 350° or 375° for 10 to 12 minutes.

FROSTING:

6 T. butter (brown to  
golden brown)

1 tsp. vanilla

1 1/2 c. powdered sugar

3 to 4 T. hot pineapple juice

DATE COOKIES

Jida Aaberg - Brandt

Cream together:

1 c. butter

1 c. brown sugar

Add:

1/2 c. sour cream (with

2 c. flour

1 tsp. soda)

1 tsp. salt

2 c. oatmeal

Roll and bake in 350° oven.

DATE FILLING:

1 pkg. dates

1 c. sugar

1 c. water

Vanilla

Cook dates and water until mushy. Add sugar and cook until thick. Add vanilla. Spread between cookies and serve immediately. They get soggy if you spread them ahead of time.

My Mother has a cookie jar  
Upon the pantry shelf.  
Whenever I get hungry  
I go and help myself.



POWDERED SUGAR COOKIES

Oriska Boone - Estelline

- |                           |                        |
|---------------------------|------------------------|
| 1 c. shortening           | 2 c. flour (sifted)    |
| (1/2 c. butter <u>and</u> | 1/2 tsp. soda          |
| 1/2 c. Crisco)            | 1 egg (well beaten)    |
| 1 c. powdered sugar       | 1/2 tsp. almond flavor |
| 1/2 tsp. vanilla          | 1/2 tsp. salt          |

Cream shortening until light and fluffy; add sugar gradually. Stir in the beaten egg and vanilla; lastly flour, salt and soda. Chill dough in refrigerator. Roll into little balls and press down. Bake at 350° for 10 or 15 minutes.

ROCKSMrs. Kenneth Mellendorf  
Brandt, South Dakota

- |                      |                       |
|----------------------|-----------------------|
| 1 c. soft shortening | 1 tsp. soda           |
| (half butter)        | 1/2 tsp. salt         |
| 1 1/2 c. brown sugar | 2 tsp. cinnamon       |
| (packed)             | 1 tsp. cloves         |
| 3 eggs               | 1 c. seedless raisins |
| 3 c. flour           | 1 c. nuts (chopped)   |

Heat oven to 375°. Mix shortening, sugar, and eggs thoroughly. Blend in dry ingredients. Mix in raisins and nuts. Drop by rounded teaspoonfuls onto greased baking sheet. Bake 8 to 10 minutes.

Makes about 5 dozen cookies.

APPLESAUCE COOKIESMrs. Kenneth Mellendorf  
Brandt, South Dakota

- |                           |                       |
|---------------------------|-----------------------|
| 3/4 c. soft shortening    | 1/2 tsp. salt         |
| 1 c. brown sugar (packed) | 3/4 tsp. cinnamon     |
| 1 egg                     | 1/4 tsp. cloves       |
| 1/2 c. applesauce         | 1 c. seedless raisins |
| 2 1/4 c. flour            | 1/2 c. nuts (chopped) |
| 1/2 tsp. soda             |                       |

Heat oven to 375°. Mix shortening, sugar and egg thoroughly. Stir in applesauce. Blend dry ingredients, stir in. Mix in raisins and nuts. Drop by tsp. onto greased baking sheet. Bake 10 to 12 minutes. Makes 4 dozen cookies.

The more of earth we want the less of heaven we'll get.

### SNICKERDOODLES

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

- |                                       |                        |
|---------------------------------------|------------------------|
| 1 c. soft shortening<br>(soft butter) | 2 3/4 c. flour         |
| 1 1/2 c. sugar                        | 2 tsp. cream of tartar |
| 2 eggs                                | 1 tsp. soda            |
|                                       | 1/4 tsp. salt          |

Heat oven to 400°. Mix shortening, sugar and eggs thoroughly. Blend all dry ingredients; stir in. Roll into balls the size of small walnuts. Roll in mixture of 2 T. sugar and 2 tsp. cinnamon. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 min. (These cookies puff up at first, then flatten out.)

Makes about 5 dozen cookies.

### ICEBOX COOKIES

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

- |                  |                |
|------------------|----------------|
| 1 c. shortening  | 3 1/2 c. flour |
| 2 c. brown sugar | 1/2 tsp. salt  |
| 2 eggs           | 1 tsp. vanilla |
| 1 tsp. soda      |                |

Cream shortening, brown sugar and eggs. Add dry ingredients. Add butterscotch or chocolate chips. Form into rolls and store in icebox till needed. Slice and bake till lightly browned about 10 minutes. 350° oven

### FROSTED MOLASSES CREAMS

Mrs. George Schepker  
Astoria, South Dakota

- |                     |                        |
|---------------------|------------------------|
| 1 c. brown sugar    | 1 tsp. cinnamon        |
| 3/4 c. shortening   | 1/2 tsp. cloves        |
| 2 eggs              | 1/2 tsp. ginger        |
| 1/2 c. molasses     | 2 tsp. soda            |
| 1 c. boiling coffee | 1 c. raisins (chopped) |
| 2 1/2 c. flour      |                        |

Frost with powdered sugar while warm. Large batch. Good to take to N.F.O. meetings.

We exaggerate misfortune and happiness alike.  
We are never so wretched or so happy as we say we are.

MOLASSES FROSTED CREAMS

LaVera Reihe - Brandt

- |                      |                 |
|----------------------|-----------------|
| 1 c. white sugar     | 1/4 tsp. salt   |
| 1 c. shortening      | 2 tsp. soda     |
| 1 c. molasses        | 1 tsp. ginger   |
| 1 c. cooked coffee   | 1 tsp. cinnamon |
| 2 eggs (well beaten) | 1/4 tsp. cloves |
| 4 c. flour           | 1/4 tsp. nutmeg |

Cream shortening and sugar. Add salt, molasses, eggs, spices; add coffee in which soda has been dissolved. Add flour. Test cookie first. Sometimes due to shortening you need a little more flour. After cool frost with powdered sugar frosting.

Makes a very large batch.

ICED OATMEAL ICEBOX COOKIESMrs. Kenneth Mellendorf  
Brandt, South Dakota

- |                           |                |
|---------------------------|----------------|
| 1 c. shortening (creamed) | 1 1/2 c. flour |
| 1 c. brown sugar          | 1 tsp. soda    |
| 1 c. white sugar          | 1 tsp. salt    |
| 2 eggs                    | 3 c. oatmeal   |
| 1 tsp. vanilla            | 1/2 c. nuts    |

Cream shortening, sugars, eggs and vanilla and beat. Add rest of ingredients and mix well. Form in rolls and chill overnight. Bake 10 minutes at 375° oven.

ICING:

Spread on hot cookies.

- |                     |                        |
|---------------------|------------------------|
| 1 c. powdered sugar | 1 tsp. vanilla         |
| 3 T. butter         | 3 T. hot strong coffee |
| 1 tsp. cinnamon     |                        |

FRUIT COCKTAIL COOKIESMrs. James Johnson  
Reville, South Dakota

- |                              |                      |
|------------------------------|----------------------|
| 1 c. shortening              | 2 c. fruit cocktail  |
| 1 c. brown sugar             | (drained)            |
| 1/2 c. white sugar           | 1 tsp. vanilla       |
| 3 eggs (well beaten)         | 4 c. flour           |
| 1 c. raisins <u>or</u> dates | 1 tsp. soda          |
| 1 tsp. salt                  | 1 tsp. baking powder |
| 1 tsp. cinnamon              | 1 tsp. cloves        |
| 1 c. nutmeats (chopped)      |                      |

Cream shortening and sugar; add eggs and mix well. Add fruits, nuts and vanilla. Then add sifted dry ingredients. Mix well. Drop by tsp. on greased cookie sheet. Bake at 400° until very light brown; about 10 min. They are also good baked in a sheet and cut in bars.

WHITE SUGAR COOKIES

Mrs. Owen Hicks  
Toronto, South Dakota

- |                 |                           |
|-----------------|---------------------------|
| 1 c. sugar      | 1/2 tsp. almond flavoring |
| 1 c. shortening | 2 c. flour                |
| 1 egg (beaten)  | 1/2 tsp. baking powder    |
| 1/4 tsp. salt   | 1/2 tsp. cream of tartar  |
| 1 tsp. vanilla  |                           |

Mix and roll into balls. Dip each one in sugar. Press down with bottom of glass.

SPANISH PEANUT COOKIES

Barbara Rhody  
Toronto, South Dakota

- |                  |                          |
|------------------|--------------------------|
| 2 c. brown sugar | 1 tsp. baking powder     |
| 1 c. shortening  | 1 tsp. vanilla           |
| 2 eggs           | 2 c. rolled oats         |
| 2 c. flour       | 1 1/2 c. crushed peanuts |
| 1 tsp. soda      |                          |

Mix in order given, drop from tsp. on greased baking sheet.

WHITE COOKIES

Laura Mitchell  
Toronto, South Dakota

- |                              |                  |
|------------------------------|------------------|
| 3 c. flour                   | 3 eggs           |
| 1 c. oleo <u>or</u> butter   | 1/4 tsp. vanilla |
| 1 c. sugar                   | 1/4 tsp. nutmeg  |
| 2 tsp. baking powder (level) |                  |

Beat eggs good before adding rest. Roll out (not too thin) and bake at 400°.

BUTTERSCOTCH OATMEAL COOKIES

Mrs. G. B. Murfield  
Aurora, South Dakota

- |                    |                           |
|--------------------|---------------------------|
| 1 1/2 c. flour     | 1 T. hot water            |
| 1 tsp. soda        | 1 pkg. butterscotch chips |
| 1 c. shortening    | 2 c. quick oatmeal        |
| 3/4 c. brown sugar | 1 tsp. vanilla            |
| 3/4 c. white sugar | Nutmeats                  |
| 2 eggs             |                           |

Cream shortening and sugar. Add beaten eggs, then hot water. Add flour with soda, nuts, oatmeal and vanilla; then chips. Bake 375° 10 to 12 minutes.

DATE ROCKS

Oriette Lenander  
Toronto, South Dakota

- |                      |                           |
|----------------------|---------------------------|
| 1 1/2 c. brown sugar | Dash of salt              |
| 1 c. lard            | 2 1/2 c. flour            |
| 3 eggs               | Dates <u>or</u> raisins   |
| 1 tsp. soda          | Nutmeats (1/2 c. or less) |
| 1 tsp. cinnamon      |                           |

Add all ingredients in order given and mix well.

CHERRY CHIP COOKIES

Joyce Fairchild - Gary

- |                        |                |
|------------------------|----------------|
| 1 c. shortening        | 1 1/2 c. sugar |
| 2 eggs                 | 2 1/2 c. flour |
| 2 tsp. cream of tartar | 1 tsp. soda    |
| 1/4 tsp. salt          | 1/2 c. coconut |
| 1/2 c. cherry chips    |                |

Mix. Form into balls and flatten with glass. Bake at 350° for 15 minutes.

CHOCOLATE BON BON

LaVera Reihe - Brandt  
Lovila Hanson - Stratford, South Dakota

- |                         |                           |
|-------------------------|---------------------------|
| 1 c. peanut butter      | 1 c. powdered sugar       |
| 1 c. nutmeats (chopped) | 1 c. dates (chopped fine) |
| 1 T. butter             |                           |

Form into small balls and let stand until firm.

Next in double boiler melt:

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| 1 (6 oz.) pkg. of<br>chocolate chips | 2 squares bitter sweet<br>chocolate |
| 1 inch square paraffin wax           |                                     |

Dip firm balls into chocolate-wax mixture and place on wax paper to cool.

CHURCH WINDOWS  
(Unbaked Cookie)

Mrs. Arthur Kaster  
Rock Rapids, Iowa

- |                       |                             |
|-----------------------|-----------------------------|
| 6 oz. chocolate chips | 3 c. miniature marshmallows |
| 2 T. butter           | 1/2 c. nuts                 |
| 1 egg                 | 1 c. flake coconut          |

Melt chocolate chips and butter. Add beaten egg and cool.

Fold in marshmallows and nuts. Take flaked coconut and cover wax paper. Turn out the chocolate mixture on the flaked coconut and form into roll and freeze. Slice and serve.

### SUGAR COOKIES

Delores Hofman - Clear Lake

- |                        |                 |
|------------------------|-----------------|
| 1 c. sugar             | 1/2 c. butter   |
| 1 c. powdered sugar    | 2 eggs (beaten) |
| 1 tsp. cream of tartar | 2 tsp. vanilla  |
| 1 tsp. soda            | 4 1/2 c. flour  |
| 1 c. cooking oil       |                 |

Mix sugar, oil, vanilla and butter. Add eggs. Beat well. Add dry ingredients which have been sifted together. Mix well. Chill 1 hour or longer. Roll into balls the size of walnuts. Press flat with glass dipped in sugar. Bake 12 minutes at 375°.

### PEANUT BUTTER COOKIES

Oriette Lenander  
Toronto, South Dakota

- |                      |                |
|----------------------|----------------|
| 1 c. shortening      | 1 tsp. vanilla |
| 1 c. white sugar     | 2 c. flour     |
| 1 c. brown sugar     | 1 tsp. soda    |
| 2 eggs (well beaten) | 1/2 tsp. salt  |
| 1 c. peanut butter   |                |

Put in mixing bowl and mix all together good.

### SOUR CREAM COOKIES

Joan Nelson  
Astoria, South Dakota

- |                  |                              |
|------------------|------------------------------|
| 2 c. white sugar | 1 tsp. vanilla               |
| 1 c. butter      | 1 tsp. soda                  |
| 2 eggs (beaten)  | Flour enough to roll and cut |
| 1 c. sour cream  |                              |

### TOM THUMB COOKIES

Joan Nelson  
Astoria, South Dakota

- |                    |                |
|--------------------|----------------|
| 1/2 c. brown sugar | 2 c. flour     |
| 1 c. shortening    | 1 tsp. vanilla |
| (part butter)      | 1/2 tsp. salt  |
| 2 egg yolks        |                |

Make into balls, dip in egg whites (not beaten) then in crushed nuts. Make a hole in center of cookies and bake. When cool fill center with frosting. You can divide powdered sugar frosting into two parts and color 1/2 red and 1/2 green. I put almond flavoring in the red and peppermint in the green.

CHOCOLATE SANDWICHES

Mrs. Ralph Wernsmann  
Miller, South Dakota

- |                    |                        |
|--------------------|------------------------|
| 1/2 c. soft butter | 2 c. flour             |
| 1 c. sugar         | 1/2 tsp. baking powder |
| 1 egg              | 1 1/2 tsp. baking soda |
| 1 tsp. vanilla     | 1/2 tsp. salt          |
| 1 c. milk          | 1/2 c. cocoa           |

Mix all ingredients together in order mentioned, beating till smooth. Drop by rounded tsp. to buttered cookie sheet.

400° for 7 minutes. Cool and make sandwiches using this filling:

- |                         |                  |
|-------------------------|------------------|
| 1/2 c. white shortening | 1 tsp. vanilla   |
| 2 c. powdered sugar     | 3 to 4 tsp. milk |
| 1 c. marshmallow cream  |                  |

Cream sugar and shortening together and beat in other ingredients. Spread between cookies to make sandwiches.

ROCKS

Joann Parker  
Bruce, South Dakota

- |                      |                      |
|----------------------|----------------------|
| 1 1/2 c. brown sugar | 2 1/2 c. flour       |
| 1 c. butter          | 1/4 tsp. salt        |
| 3 eggs (beaten)      | 1 c. raisins         |
| 1 tsp. soda          | 1 c. nuts (chopped)  |
| 1 tsp. cinnamon      | 1/2 c. boiling water |
| 1 tsp. cloves        |                      |

Cream butter and sugar; add beaten eggs. Dissolve soda in boiling water; add alternately with rest of sifted dry ingredients to creamed batter.

SUGAR COOKIES

Violet Feyerisen  
Castlewood, South Dakota

- |                     |                     |
|---------------------|---------------------|
| 1 c. butter         | 4 c. flour          |
| 1 c. shortening     | 1 tsp. cream tartar |
| 1 c. powdered sugar | 1 tsp. soda         |
| 1 c. white sugar    | 1 1/2 tsp. vanilla  |
| 2 eggs              |                     |

Cream butter and shortening, adding sugar and eggs. Add flour with cream tartar and soda. Add flavoring. Roll in small balls, flatten on cookie sheet with glass, the bottom dipped in sugar. You can put a cherry or pecan on top if you wish.

350° 8 to 10 minutes.

DATE ROLL COOKIES

Joann Parker  
Bruce, South Dakota

- |                             |                        |
|-----------------------------|------------------------|
| 2 eggs (beaten)             | 1 c. walnuts (chopped) |
| 1 c. sugar                  | 1 tsp. almond extract  |
| 1 c. coconut                | 1 tsp. vanilla         |
| 1 c. dates (finely chopped) |                        |

Mix all ingredients and bake in greased (9x13) inch pan, 300° for 25 minutes. Do not get too brown. Remove from oven and put into a buttered bowl and stir thoroughly. When cool, roll into small balls and roll in powdered sugar.

UNBAKED PEANUT BUTTER COOKIES

Joann Parker  
Bruce, South Dakota

- |                    |                             |
|--------------------|-----------------------------|
| 3 c. sugar         | 40 saltine or Ritz crackers |
| 2/3 c. milk        | 1/2 c. salted peanuts       |
| 6 T. peanut butter |                             |

Combine sugar, milk and peanut butter in saucepan. Boil 3 minutes. Break crackers in small pieces or crush them. Also crush peanuts and put in boiled mixture. Pour in buttered pan (9x13) inches. Cool and cut in bars.

DATE BALLS

Cora Sommevold  
Toronto, South Dakota

- |                       |                        |
|-----------------------|------------------------|
| 1 c. dates (cut fine) | 1 tsp. vanilla         |
| 1 c. sugar            | 1/2 c. nutmeats        |
| 2 eggs (beaten)       | 3 1/2 c. Rice Krispies |

Cook dates, sugar and eggs over low heat 10 minutes. Add vanilla and nutmeats and Rice Krispies. Dip fingers in cold water and make patties and roll in coconut.

UNBAKED CHOCOLATE COOKIES

Mrs. Marlo Brown  
Brandt, South Dakota

- |   |                          |
|---|--------------------------|
| 2 pkg. chocolate chips                  | 1 c. Grape Nuts          |
| 1 can Borden's sweetened condensed milk | 1/4 c. walnuts (chopped) |

Heat milk and chocolate chips until they are melted. Then add nuts and Grape Nuts. Take off stove. Spoon out on wax paper to size desired. Let set. They are more chewy if they are about 3 days old. They taste like candy.



MOLASSES OATMEAL DROPS

Mrs. Jerald Milton  
Brandt, South Dakota

1/2 c. butter	1 tsp. baking soda
1/2 c. brown sugar	1/2 tsp. cinnamon
1 egg	1/2 tsp. ginger
1/2 c. molasses	1/4 tsp. salt
1/3 c. sour cream	1 1/4 c. oatmeal
1 3/4 c. flour	

Beat butter and sugar together until creamy. Add egg, molasses, sour cream and beat well. Add dry ingredients to cream mixture and mix well. Stir in oats. Chill about 30 minutes. Drop by tsp. on greased cookie sheet. Bake 375° 8 to 10 minutes. Frost with lemon frosting (powdered sugar) and top with maraschino cherry pieces.

Makes 3 1/2 dozen.

OUR FAVORITE SUGAR COOKIES

Mrs. Jerald Milton  
Brandt, South Dakota

Mix:

1 c. granulated sugar	1 c. butter <u>or</u> margarine
1 c. powdered sugar	1 c. shortening

Add:

5 c. flour	2 tsp. cream of tartar
2 tsp. salt	2 tsp. baking soda

Add:

2 tsp. vanilla

Add when all other is mixed. Roll into walnut size balls and put on cookie sheet. Press down with glass dipped into granulated sugar. Bake 375° for 5 to 7 minutes.

AUNT SALLY COOKIES

Laura Mitchell  
Toronto, South Dakota

1 c. sugar	5 c. flour
1 c. shortening	2 tsp. soda
2 eggs (beaten)	1 T. ginger
1/2 c. molasses	1 T. cinnamon
1 c. sour milk ( <u>or</u> sweet with 2 T. vinegar)	1/2 tsp. salt

Mix and chill for 1 hour. Roll (not too thin) and cut with empty snack can. Bake at 350°.

ICING: Boil to medium ball stage:

1 1/2 c. sugar	1 tsp. vinegar
1/2 c. water	

Pour over 2 beaten egg whites. Add 12 medium marshmallows, cut fine.

SWEDISH BUTTER BALLSMrs. Jerald Milton  
Brandt, South Dakota

- |                       |                              |
|-----------------------|------------------------------|
| 1 c. soft butter      | 2 c. flour                   |
| 1/2 c. powdered sugar | 1/4 tsp. salt                |
| 1 tsp. vanilla        | 1 c. pecans (finely chopped) |

Cream butter, powdered sugar and vanilla. Spoon flour into cup. Level off and pour onto waxed paper. Add salt to flour, stir to blend. Add dry ingredients to creamed mix. Add pecans and mix well. Shape dough into 1 inch balls and place on ungreased cookie sheet. Bake at 400° for 10 to 12 minutes. Roll in powdered sugar while warm. Cool and roll in powdered sugar again.

5 dozen cookies. This recipe is not recommended for use of self rising flour.

CHOCOLATE BIT DROP COOKIESMrs. Jerald Milton  
Brandt, South Dakota

- |                                     |                     |
|-------------------------------------|---------------------|
| 1 c. brown sugar<br>(firmly packed) | 1 c. shortening     |
| 2/3 c. white sugar                  | 2 eggs              |
| Cream together.                     | 1 tsp. vanilla      |
| 2 1/3 c. flour                      | 1 c. chocolate bits |
| 1 tsp. soda                         | 1 c. nuts (chopped) |
| 1 tsp. salt                         |                     |

Spoon flour onto waxed paper, add soda and salt. Stir to blend. Add blended dry ingredients to creamed mixture. Mix well. Stir in chocolate bits and nuts. Drop by spoon onto greased baking sheet. Bake 350° for 15 minutes.

CRUNCHY OATMEAL COCONUT COOKIESMrs. Jerald Milton  
Brandt, South Dakota

- |   |                               |
|---|-------------------------------|
| 1 c. shortening<br>(half lard, half butter) | 2 c. flour (sifted)           |
| 1 c. white sugar                            | 2 tsp. baking powder          |
| 1 c. brown sugar                            | 1 tsp. soda                   |
| 1 egg (unbeaten)                            | 3/4 tsp. salt                 |
| 1 T. vanilla                                | 1 1/2 c. rolled quick oatmeal |
|   | 1 1/2 c. coconut              |

Cream shortening, sugar; add egg and vanilla. Sift flour, soda, baking powder to other ingredients. Mix well, stir in oatmeal and coconut. Shape into balls, size of walnuts. Bake on ungreased cookie sheet 12 to 15 min. 350°. Crushed salted peanuts may be used instead of coconut or some may be added with the coconut.

SWEET MILK DOUGHNUTS  
(For Doughnut Maker)

Laura Mitchell  
Toronto, South Dakota

- |                 |                      |
|-----------------|----------------------|
| 1 1/4 c. sugar  | 4 tsp. baking powder |
| 2 1/2 T. butter | 1/4 tsp. cinnamon    |
| 3 eggs (beaten) | 1/4 tsp. nutmeg      |
| 1 1/4 c. milk   | 1 tsp. vanilla       |
| 4 c. flour      | 1 1/2 tsp. salt      |

Cream butter; add half the sugar. Add eggs and beat. Add rest of sugar and beat. Add flour, nutmeg, cinnamon and salt sifted together. Add alternately with milk. Add vanilla.

Put in doughnut maker. Fry in hot fat.

PINWHEEL COOKIES

Cora Sommervold  
Toronto, South Dakota

- |                  |                |
|------------------|----------------|
| 1 c. white sugar | 4 c. flour     |
| 1 c. brown sugar | 1 tsp. soda    |
| 1 c. butter      | 1 tsp. vanilla |
| 3 eggs           |                |

FILLING:

- |              |             |
|--------------|-------------|
| 1/2 c. sugar | 1 lb. dates |
| 1/2 c. water | (cooked)    |

Cream ingredients well. Divide dough, spread on filling and roll up. Refrigerate, slice and bake 350°.

SOFT MOLASSES COOKIES

Esther Culver  
Aurora, South Dakota

- |                   |                    |
|-------------------|--------------------|
| 1 c. sugar        | 2 tsp. soda        |
| 1 c. molasses     | 1 tsp. cinnamon    |
| 3/4 c. margarine  | 1 tsp. ginger      |
| 2 eggs            | 5 c. flour         |
| 1/2 c. sour cream | (plus 1/4 c. more) |

Mix altogether, then add 5 c. flour. Stir in about 1/4 c. more flour. Roll out and cut. Use Miracle Whip cover with a few punctures in lid for ease in releasing cut cookie if you do not have a cookie cutter. Don't roll dough too thin.

Bake 375° for 10 minutes. Frost.

CHOCOLATE CHIP COOKIES  
(Family Size)

Mary Spader  
Oldham, South Dakota

3 c. flour	2 tsp. soda
2 c. brown sugar	2 tsp. salt
2 c. white sugar	2 c. lard
4 eggs	4 T. water

Add:

1 (12 oz.) pkg. chocolate chips	5 c. oatmeal
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Mix first 8 ingredients, then add oatmeal and chocolate chips.  
Bake 10 minutes at 350° to 375° oven.

GLAZED POTATO DOUGHNUTS

Carol Niemann - Clear Lake

1 pkg. active dry yeast	3/4 c. mashed potatoes (instant)
1/4 c. warm water	5 to 6 c. flour (sifted)
1 c. milk (scalded)	1 lb. confectioners' sugar
1/4 c. shortening	6 T. water
1/4 c. sugar	1 T. vanilla
1 tsp. salt	
2 eggs (beaten)	

Dissolve yeast in warm water. Combine milk, shortening, sugar and salt. Cool until lukewarm. Stir in yeast, potatoes and eggs. Gradually add enough flour to make soft dough. Turn onto floured surface; knead until smooth and satiny. Place in lightly greased bowl; turn over to grease top. Cover. Let rise in a warm place until doubled; 1 to 1 1/2 hours.

Roll to 1/2 inch thickness; cut with 3 inch doughnut cutter. Cover; let rise until doubled (about 30 minutes). Meanwhile, stir confectioners' sugar, water and vanilla together. (Mixture will look like very thick cream.)

Fry in deep hot fat (375°). Drain on absorbent paper. Drop hot doughnuts into glaze. Place on cooling rack until glaze is set. Makes 3 1/2 dozen.

A rural area is one of those backward places that uses money instead of credit cards.

DATE BALLS

Mrs. Frank Hovitek  
Brandt, South Dakota

2 eggs (beaten)

1 1/2 c. dates (chopped)

1 c. sugar

3 to 4 c. Rice Krispies

Cook eggs, sugar and chopped dates till it pulls from edge of frying pan. Remove from heat and add Rice Krispies. Drop from spoon into coconut and form into balls.

## B A R S

SPECIAL K BARS

Jida Aaberg - Brandt

3/4 c. white syrup or honey

3/4 c. sugar

Heat but do not boil.

Add:

1 c. peanut butter

Stir well.

Add:

2 c. Special K

2 c. Rice Krispies

Spread in (9x13) inch pan. Sprinkle with chocolate chips and spread when softened or melt Hershey candy bars on top for frosting.

APPLE BARS

Delores Hofman - Clear Lake

2 1/2 c. flour

1 tsp. salt

1 c. shortening

Mix like pie crust.

Mix together and add:

1 egg yolk

2/3 c. milk

Roll out 1/2 to fill a cookie sheet (10 1/2x15 1/2) inches.

Sprinkle bottom crust with 1 c. crushed corn flakes, 8 to 10 sliced apples, then 1 c. sugar and 1 tsp. cinnamon. Roll out other 1/2 to cover. Beat 1 egg white until stiff and brush over top. Bake in 350° oven for about 60 minutes until apples are done.

Mix:

1 T. water

1/2 tsp. vanilla

1 c. powdered sugar

Spoon this over crust while still hot.

PECAN TASSIES

Delores Hofman - Clear Lake

1/4 c. butter or 1/2 c.  
1 (3 oz.) pkg. cream cheese

1 1/4 c. flour

Mix like pie crust. Roll into 1 inch balls and place and shape into small muffin pans.

FILLING:

2 eggs (beaten)

1 1/2 c. brown sugar

1 c. pecans

2 T. butter

1/2 tsp. vanilla

Mix and place in shell. Bake at 350° for 15 minutes and at 250° for 10 minutes. Let cool in pans.

FUDGE NUT BARS

Judy Anderson - Brandt

1 c. butter or margarine

1 tsp. soda

2 c. light brown sugar

1 tsp. salt

2 eggs

1 c. quick rolled oats

2 tsp. vanilla

(uncooked)

2 1/2 c. flour (sifted)

FUDGE NUT FILLING:

1 (12 oz.) pkg. semi-sweet  
chocolate chips

1/2 tsp. salt

1 c. Eagle Brand sweetened  
condensed milk

1 c. nuts (chopped)

2 tsp. vanilla

2 T. butter or margarine

Batter - Cream together butter and sugar; mix in eggs and vanilla. Sift together flour, soda and salt; stir in rolled oats. Add dry ingredients to creamed mixture. Set aside while you make filling. In saucepan over boiling water, mix together chocolate pieces, sweetened milk, butter and salt. Stir until mixture is smooth. Stir in nuts and vanilla.

Spread about 2/3 of oatmeal mixture in bottom of greased (15 1/2x10 1/2) inch jelly roll pan. Cover with chocolate mixture. Dot with remaining oatmeal mixture and swirl it over chocolate filling. Bake 350° for 25 to 30 minutes or until lightly browned.

Makes 60 (2x1) inch bars.

Behind every successful man there's proud wife and a surprised mother-in-law.

TEA SQUARES

Mrs. Frank Hovitek  
Brandt, South Dakota

- |                      |                        |
|----------------------|------------------------|
| 1/2 c. butter        | 1 c. nuts              |
| 1 c. flour           | 1/4 tsp. baking powder |
| 1 1/2 c. brown sugar | 2 T. flour             |
| 2 eggs (beaten)      | Dash salt              |
| 1/2 c. coconut       |                        |

Work butter and flour like pie crust and press in bottom of cake pan. Bake 10 minutes. Pour rest of ingredients on crust and bake 20 minutes. Frost with thin powdered sugar frosting. Cut in squares.

MARSHMALLOW GRAHAM BARS

Mrs. Frank Hovitek  
Brandt, South Dakota

- |                |                                  |
|----------------|----------------------------------|
| 1 c. sugar     | 2 1/2 c. crushed graham crackers |
| 2 eggs         | 2 1/2 c. small marshmallows      |
| 3/4 c. butter  | 1/2 c. coconut                   |
| 1 tsp. vanilla | 1/2 c. nuts                      |

Put sugar, eggs and butter in a pan over low heat. Watch until butter is melted. Add vanilla, cool and pour other ingredients which have been mixed together. Pour in cake pan. Put in refrigerator.

BUTTERSCOTCH BARS

Mrs. Verlin Kolda  
Miller, South Dakota

- |                             |                                   |
|-----------------------------|-----------------------------------|
| 2 eggs (well beaten)        | 1/2 c. coconut                    |
| 1 c. white sugar            | 2 c. miniature marshmallows       |
| 3/4 c. butter               | 1 (6 oz.) pkg. butterscotch chips |
| 2 c. graham crackers crumbs | 3 T. peanut butter                |
| 1/2 c. nuts (chopped)       |                                   |

Mix eggs, sugar and butter together and boil slowly for 5 minutes. Watch carefully, it burns easily. Cool. Add graham cracker crumbs, nuts, coconut and marshmallows. Press into (9x13) inch pan. Melt butterscotch chips and peanut butter together. Spread over mixture in pan.

In the pursuit of happiness the difficulty lies in knowing when you have caught up.

PEANUT BUTTER BARS

Mrs. James Resmen  
Brandt, South Dakota

1/2 c. butter	1/2 tsp. soda
1/2 c. sugar	1/4 tsp. salt
1/2 c. brown sugar	1/2 tsp. vanilla
1 egg (unbeaten)	1 c. flour
1/3 c. peanut butter	1 c. rolled oats

Cream well the butter, sugar and brown sugar. Blend well the egg, peanut butter, soda, salt and vanilla. Stir in flour and rolled oats. Spread in greased (13x9) inch pan. Bake 350° for 20 to 25 minutes. Sprinkle with 6 oz. pkg. (1 c.) chocolate chips. Spread when melted. Yield: 4 dozen.

CHOCOLATE CHIP BARS

Mrs. Marlo Brown  
Brandt, South Dakota

2/3 c. soft shortening (part butter)	1 1/2 c. flour
1/2 c. granulated sugar	1/2 tsp. soda
1/2 c. brown sugar (packed)	1/2 tsp. salt
1 egg	1/2 c. nuts (chopped)
1 tsp. vanilla	1 pkg. (6 oz.) semi-sweet chocolate pieces

Heat oven to 375°. Mix shortening, sugars, egg and vanilla thoroughly. Mix flour, soda and salt; blend in thoroughly. Add nuts and chocolate pieces. Spread dough evenly in oblong pan (13x9 1/2) inches. Bake 20 to 25 minutes.

COCONUT CHIP BARS

Mrs. John Niemann

1/2 c. brown sugar	1 c. flour
1/2 c. white sugar	1 c. oatmeal
1 c. shortening	1/2 c. nutmeats
2 T. vanilla	1/2 c. coconut
1/2 tsp. salt	1/2 tsp. soda
2 eggs	1 c. chocolate chips

Mix and bake at 350° for 30 to 35 minutes.

Men who try to do something and fail are much better off than those who try nothing and succeed.



FUDGE BARS

Mrs. Kenneth Tesch  
Castlewood, South Dakota

1/2 c. shortening	1/2 tsp. salt
1 c. brown sugar	1/4 tsp. soda
1/2 tsp. vanilla	2 c. oatmeal
1 egg	3/4 c. coconut
3/4 c. flour	

Mix together and put in (13x9) inch pan. Save 3/4 of it for topping.

TOPPING:

12 oz. pkg.	1 T. butter
chocolate chips	1/2 tsp. salt
1 c. Eagle Brand milk	1 tsp. vanilla

Spread on top of other mix. Top with remaining topping.  
350° for 25 minutes.

PEANUT BUTTER BARS

Velna Novy  
Clear Lake, South Dakota

1/2 c. dark syrup	1 c. peanut butter
1/2 c. white sugar	3 c. crushed corn flakes

Bring syrup and sugar to a boil quickly. Add peanut butter and corn flakes and mix. Press into buttered pan. Spread with melted chocolate chips. Cool.

COOKIE BAR

Mrs. Floyd Engel  
Aurora, South Dakota

1 c. flour	1/2 c. butter
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Make as pie crust and put in 9 inch square pan.

Spread over this:

1 c. brown sugar	1/2 c. nuts
2 T. flour	1 c. coconut
2 eggs	

Bake 20 minutes 300°.

FROSTING:

2 T. butter	1 tsp. vanilla
1 tsp. lemon juice	1 1/2 c. powdered sugar

Add enough sweet cream to make spreading easy. Cut into bars while first cooled.

CHINESE CHEWS

Velma Novy  
Clear Lake, South Dakota

## PART I:

Mix with hands:

1/2 c. butter  
1/2 c. brown sugar  
1 c. flour

Pat into (9x13) inch pan. Bake at 350° for 10 minutes.

## PART II:

1 1/2 c. brown sugar  
2 eggs  
1/2 tsp. vanilla  
1/2 tsp. baking powder  
1/2 tsp. salt  
1 c. coconut  
2 T. flour

Mix Part II with mixer until foamy. Spread on top of Part I.  
Bake 20 minutes.

SEVEN LAYER BARS

Mary Spader  
Oldham, South Dakota

Melt:

1/2 c. butter in (9x13) inch pan.

Sprinkle over in order given:

1 c. graham cracker crumbs  
1 c. coconut  
1 c. chocolate chips  
1 c. butterscotch chips

Drizzle over:

1 can Eagle Brand Condensed milk

Sprinkle:

1 1/2 c. nuts (chopped)

Bake at 350° for 30 minutes. Cool and cut. Can be frozen.

EASY MAKE BARS

Mrs. Arthur Kaster  
Rock Rapids, Iowa

On cookie sheet put layer of whole graham crackers.

Boil 2 minutes:

1 c. oleo  
1 c. brown sugar

Spoon over crackers and sprinkle 1 c. of nuts on top. Bake at 400° for 4 minutes or until it bubbles. Remove from oven. Lay Hershey bars on top until they are melted. Keep in refrigerator. Freezes good. Cut where crackers divide.

OATMEAL NUT BARS

LaVaun Mitchell  
Toronto, South Dakota

- |                    |                       |
|--------------------|-----------------------|
| 1/2 c. butter      | 1/2 tsp. soda         |
| 1/4 c. sugar       | 1/2 c. flour (sifted) |
| 1/4 c. brown sugar | 1/4 tsp. salt         |
| 1 egg              | 1/2 c. oatmeal        |
| 1 tsp. vanilla     | 1/2 c. nuts           |

Bake 350° for 20 to 25 minutes.

FROSTING:

- |                  |             |
|------------------|-------------|
| 3 T. white sugar | 3 T. butter |
| 3 T. milk        |             |

Boil and add powdered sugar and coconut.

TOFFY BARS

LaVaun Mitchell  
Toronto, South Dakota

- |                           |                |
|---------------------------|----------------|
| 1 c. butter               | 1 tsp. vanilla |
| 1 c. brown sugar          | 2 c. flour     |
| 1 egg yolk (or whole egg) |                |

Mix; put on cookie sheet. Bake 15 to 20 minutes at 350°. Spread on pkg. of chocolate chips and sprinkle with chopped nuts.

CHINESE CHEWS

Laura Mitchell  
Toronto, South Dakota

- |                      |                      |
|----------------------|----------------------|
| 1 c. sugar           | 2 eggs               |
| 3/4 c. flour         | 1 c. dates (chopped) |
| 1 tsp. baking powder | 1 c. nuts (chopped)  |
| 1/4 tsp. salt        |                      |

Sift flour, sugar, baking powder and salt into bowl. Stir in dates and nuts. Add egg and mix. Spread in pan (15 1/2x10 1/2) in. Bake 375° 20 minutes. Cut while warm. Frost with powder sugar.

TOM THUMB BARS

LaVaun Mitchell  
Toronto, South Dakota

- |               |                    |
|---------------|--------------------|
| 1/2 c. butter | 1/2 c. brown sugar |
| 1 c. flour    |                    |

FILLING:

- |                        |                     |
|------------------------|---------------------|
| 1 c. brown sugar       | 1 c. nuts (chopped) |
| 2 eggs                 | 1 1/2 c. coconut    |
| 2 T. flour             | 1 tsp. vanilla      |
| 1/4 tsp. baking powder |                     |

Blend butter, flour and brown sugar. Then bake 15 minutes in (13x9) inch pan at 350°. Spread filling on and bake 20 minutes at 325°. Cut while warm.

APPLE BARS

Mrs. Jerald Milton  
Brandt, South Dakota

## CRUST:

2 1/2 c. flour  
1 tsp. salt  
1 T. sugar

1 c. lard  
2 egg yolks (and add milk to  
make 2/3 c.)

## FILLING:

1 1/2 c. crushed corn flakes  
6 to 8 apples (sliced)

1 1/2 c. sugar  
1 1/4 tsp. cinnamon

Mix crust. Roll half of dough for bottom crust and put on cookie sheet. Other half for top crust. Put corn flakes on top of crust, then apples, and sugar and cinnamon on top of apples. Put on top crust. Then beat egg whites until foamy and dribble over top crust. Bake 1 hour 350° oven.

## FROSTING:

3/4 c. powdered sugar; add enough water until it runs off spoon. Put on bars as soon as they come out of the oven.

WHOLE GRAHAM CRACKER BARS

Laura Mitchell  
Toronto, South Dakota

1 c. graham cracker crumbs  
1 c. brown sugar  
1 c. flake coconut

1/2 c. milk  
1/2 c. butter

Boil the last 4 ingredients, stirring constantly for 4 minutes, then add the graham cracker crumbs and boil for another minute. Place whole graham crackers in the bottom of a (9x13) inch pan. Spread hot filling over the top of crackers and put a layer of crackers over the top. Frost with a sugar frosting.

MARSHMALLOW FUDGE BARS

Laura Mitchell  
Toronto, South Dakota

3/4 c. flour  
1/4 tsp. baking powder  
1/4 tsp. salt  
2 heaping T. cocoa  
1/2 c. shortening

3/4 c. sugar  
2 eggs  
1/2 c. nutmeats  
1 tsp. vanilla  
20 marshmallows (cut)

Mix all ingredients except marshmallows and place in greased pan (13x9) inches. When done place marshmallows on top and return to oven for 3 minutes or till marshmallows are melted. Spread. Cool and cover with chocolate powdered sugar frosting.

MARSHMALLOW FUDGE BARS

Mrs. Jerald Milton  
Brandt, South Dakota

1/2 c. butter	1/4 tsp. baking powder
3/4 c. sugar	1/4 tsp. salt
2 eggs	2 T. cocoa
3/4 c. flour	1 tsp. vanilla

Cream butter and sugar; add eggs and dry ingredients and vanilla. Spread in (9x9) inch pan. Bake at 350°. Remove from oven and cover with miniature marshmallows. Return to oven for 3 min.

## FROSTING:

1/2 c. brown sugar	3 T. cocoa
1/4 c. cold water	

Boil for 2 minutes and then add:

3 T. butter	1 c. powdered sugar
1 tsp. vanilla	(sifted)

PLANTATION FRUIT BARS

Joann Parker  
Bruce, South Dakota

## Mix:

1/4 c. soft shortening	1 egg
1/2 c. sugar	1/2 c. molasses

## Stir in:

1/2 c. milk

## Sift together and stir in:

2 c. flour	1/4 tsp. soda
1 1/2 tsp. baking powder	1/2 tsp. salt

## Mix in:

1 to 2 c. raisins <u>or</u> dates	1 c. nuts (broken)
(cut up)	

Spread in greased oblong pan. Bake 25 to 30 minutes at 350°F. Cool slightly. Spread with icing and cut into bars.  
4 dozen.

DOUGHNUTS

Oriette Lenander  
Toronto, South Dakota

3 eggs (beaten well)	1/2 c. sour cream (put 1 tsp. soda
1 c. sugar	in the cream)
1 c. buttermilk	1/2 tsp. nutmeg
Dash salt	Flour to make soft dough
Fry in hot lard.	

COCONUT - RAISIN BARS

Joann Parker  
Bruce, South Dakota

2 c. flour (sifted)	2 1/2 c. quick cooking
1 tsp. baking powder	rolled oats
1 tsp. salt	2 tsp. vanilla
1 c. brown sugar	1 c. butter (1/2 lb.)
1 1/2 c. shredded coconut	

Sift flour, baking powder and salt. Combine brown sugar, rolled oats, coconut and vanilla. Cut in butter until well mixed. Put half of mixture evenly in (11x7) inch pan. Spread with raisin filling. Top with remaining crumb mixture. Bake in slow oven 325° for 30 to 35 minutes. Cool in pan on rack. 3 dozen bars.

RAISIN FILLING:

Combine 2 T. flour and 1 c. sugar; gradually blend in 1 c. water and add 2 c. raisins. Cook over medium heat until thickened, stirring constantly. Remove from heat. Carefully add 1 well beaten egg and cook 2 to 3 minutes longer. Add 1 T. lemon juice and 1 T. butter. Cool.

BARS

Joann Parker  
Bruce, South Dakota

2 c. graham crackers	1 can Eagle Brand
1/2 c. sugar	sweetened milk
1/3 c. butter	6 Hershey bars
1 1/2 c. coconut	

Bake crackers, sugar and butter for 10 minutes. Then add milk and coconut and bake 10 minutes more. Melt Hershey bars on top.

PEANUT BUTTER BARS

Jida Aaberg - Brandt

1 c. peanut butter	2 pkg. butterscotch chip
1 stick oleo	1 c. coconut

Melt together. Let cool. Add 1/2 pkg. miniature marshmallows. Spread in (9x13) inch pan.

A candle loses nothing by lighting another candle.

OATMEAL NUT BARS

Joann Parker  
Bruce, South Dakota

- |                    |                       |
|--------------------|-----------------------|
| 1/2 c. butter      | 1/2 tsp. soda         |
| 1/4 c. sugar       | 1/2 c. flour (sifted) |
| 1/4 c. brown sugar | 1/4 tsp. salt         |
| 1 egg              | 1/2 c. oatmeal        |
| 1 tsp. vanilla     | 1/2 c. walnuts        |

Cream butter and sugar and add rest of ingredients. Bake 20 to 25 minutes at 350°. For banana oatmeal bars add 1 mashed banana and 1/4 c. more flour.

FROSTING:

- |                  |             |
|------------------|-------------|
| 3 T. white sugar | 3 T. butter |
| 3 T. milk        |             |

Bring to boil for about a minute. Remove from heat and add powdered sugar and coconut to spreading consistency.

APPLESAUCE BROWNIES

Doris Schiefelbein  
Clear Lake, South Dakota

- |                        |                      |
|------------------------|----------------------|
| 1 c. shortening        | 3 squares chocolate  |
| Melt.                  |                      |
| 4 eggs                 | 2 c. flour           |
| 2 c. sugar             | 1 tsp. baking powder |
| 1 c. applesauce (warm) | 1/2 tsp. soda        |
| 2 tsp. vanilla         | Dash of salt         |
- 350° for 20 to 25 minutes.

3 TIER BARS

Doris Schiefelbein  
Clear Lake, South Dakota

- |                  |                |
|------------------|----------------|
| 1/2 c. butter    | 4 T. cocoa     |
| 1 egg (unbeaten) | 1 tsp. vanilla |
| 5 T. sugar       |                |

Cook until it forms a thin custard.

Add:

- |                              |              |
|------------------------------|--------------|
| Vanilla                      | 1 c. coconut |
| 2 c. crushed graham crackers | 1/2 c. nuts  |

Press down in regular size cake pan.

Spread with this filling:

- |                          |                              |
|--------------------------|------------------------------|
| 4 T. butter (cream well) | 2 T. dry vanilla pudding mix |
| 3 T. milk                | 2 c. powdered sugar (sifted) |

Frost with:

- |            |                      |
|------------|----------------------|
| 1 T. sugar | 1 c. chocolate chips |
| 3 T. milk  |                      |

MACAROONS

Peggy Heinzerling  
Miller, South Dakota

## Cream:

1 c. white sugar  
1 c. brown sugar

1 c. shortening

## Add:

2 eggs

1 tsp. vanilla

## Add and mix well:

2 c. flour

1 tsp. baking powder

1 tsp. soda

1/2 tsp. salt

## Add:

2 c. oatmeal

1 c. coconut

2 c. corn flakes

Bake 375° for 10 minutes.

CHIPPY DIPPY BARS

Jida Aaberg - Brandt

DO NOT STIR ANY OF THIS! (9x13) inch pan

1. Melt 1 stick oleo in pan in oven.
2. Add 1 1/2 c. crushed vanilla wafers on top of butter.
3. Add 1 c. coconut.
4. Add 1 small pkg. butterscotch chips and 1 small pkg. chocolate chips.
5. Pour 1 can Eagle Brand milk over mixture. Do not stir.
6. Bake at 350° for 30 minutes.

FROSTED PUMPKIN BARS

Oriska Boone - Estelline

4 eggs (beaten)

1 c. salad oil

2 c. sugar

1 c. pumpkin

1/2 tsp. salt

2 tsp. cinnamon

1 tsp. soda

1 tsp. baking powder

2 c. flour

1 c. nuts (optional)

Combine all ingredients and pour into a greased and floured large cookie sheet. Bake at 350° for 20 to 25 minutes.

## FROSTING:

3 oz. cream cheese  
(softened)

1 tsp. milk  
(or more if needed)

3/4 lb. powdered sugar

1 tsp. vanilla

6 T. butter (softened)

Mix and spread on warm bars.



BANANA COCONUT BARS

Mrs. Alfred Novy

- |                      |                       |
|----------------------|-----------------------|
| 1/2 c. butter        | 1/4 tsp. salt         |
| 1 c. brown sugar     | 1 c. mashed bananas   |
| 1 egg                | 3/4 c. flaked coconut |
| 1 tsp. vanilla       | 1 1/4 c. flour        |
| 1 tsp. baking powder |                       |

Cream butter, brown sugar, egg and vanilla. Add baking powder and salt. Mix well and add mashed bananas and flaked coconut. Blend in flour and turn into greased (13x9x2) inch pan.

Mix:

- |                      |            |
|----------------------|------------|
| 1/2 c. coconut       | 2 T. sugar |
| 2 T. butter (melted) |            |

Spoon evenly over the top. Bake in 325° oven for 45 minutes. Cool and cut into bars.

CHOCOLATE CHIP COCONUT BARS

Mrs. Alfred Novy

- |                    |                          |
|--------------------|--------------------------|
| 1/3 c. margarine   | 1 c. flour               |
| 1/2 c. sugar       | 1 1/4 tsp. baking powder |
| 1/2 c. brown sugar | 1/4 tsp. salt            |
| 1 egg              | 1/2 c. moist coconut     |
| 1 tsp. vanilla     | 1/2 c. nuts (chopped)    |
| 2 T. water         | 1 c. chocolate chips     |

Cream margarine and sugars together. Add egg and mix well. Add vanilla and water. Continue creaming until light and fluffy. Sift together flour, baking powder and salt; add and mix well. Add coconut, chocolate chips and nuts. Press into greased 9 inch pan. Bake in 350° oven for 20 to 25 minutes. Cut into approximately 2 dozen bars. Cool thoroughly. (These freeze well.)

APPLESAUCE BROWNIESMrs. Harold Schiefelbein  
Clear Lake, South Dakota

- |                        |                      |
|------------------------|----------------------|
| 1 c. shortening        | 2 tsp. vanilla       |
| 3 squares chocolate    | 2 c. flour           |
| 4 eggs                 | 1 tsp. baking powder |
| 2 c. sugar             | 1/2 tsp. soda        |
| 1 c. applesauce (warm) | Salt                 |

Melt 1 c. shortening and 3 squares chocolate. Then add other ingredients. Bake at 350° for 20 to 25 minutes.

OATMEAL BARS

Mrs. John Mellendorf  
Brandt, South Dakota

1 c. butter	2 eggs
1/2 c. brown sugar	1 c. flour
1/2 c. white sugar	1 c. oatmeal
Vanilla	1 tsp. soda
Salt	Nutmeg

APPLE BARS

Delores Ommen

1 3/4 c. apples (chopped)	1 tsp. cinnamon
1 c. sugar	1/4 tsp. nutmeg
1/2 c. butter (melted)	1/4 tsp. allspice
1 egg	1/2 c. raisins
1 1/2 c. flour	1/2 c. nuts
1 tsp. soda	

Mix 1 3/4 c. chopped apples and 1 c. sugar. Let set for 10 minutes. Mix flour, soda, cinnamon, nutmeg and allspice. Add to apples with butter and egg. Add raisins last, with 1/2 c. nuts. Bake at 350° for 30 minutes. Frost with powdered sugar glaze.

MISSOURI MUD HENS

Mrs. Elmer Parker  
Brookings, South Dakota

1/2 c. butter	1 tsp. baking powder
2 c. brown sugar	1 tsp. vanilla
1/2 tsp. salt	1/2 c. coconut
2 eggs (separated)	1 c. nuts
1 1/2 c. flour	1 c. brown sugar

Cream butter an 1 c. brown sugar. Add salt, egg yolks, flour, baking powder and vanilla. Mix and press in square pan or oblong pan. Sprinkle coconut and nuts on top. Beat egg whites stiff. Add remaining brown sugar and spread on top. Bake 350° for 30 min. Cut while hot.

Like the honey to the bee  
So are cookies to the tea.

DREAM BARS

Edythe Fairchild - Gary

1/2 c. brown sugar                      1/2 c. butter or margarine  
 1/2 tsp. baking powder                1 c. flour

Mix as for pie crust and bake for 10 minutes lightly pressed in an ungreased pan, at 350°.

Mix:

2 eggs (beaten lightly)                2 rounding T. flour  
 1 c. brown sugar                      1 1/2 c. coconut  
 1 tsp. vanilla                        1 (6 oz.) pkg.  
 1 tsp. baking powder                chocolate chips

Spread over crust and return to oven for 20 minutes or until lightly browned on top.

CHERRY BARS

Evelyn Thiewes - Goodwin

Mix like pie crust:

1 c. butter or shortening            Pinch salt  
 1 3/4 c. flour                        4 T. sugar

Press into bottom of ungreased cake pan. Bake at 350° for 10 minutes.

TOPPING:Mix all together:

4 eggs (beaten)                      Nuts (chopped)  
 1/2 c. flour                        2 c. sugar  
 1 c. coconut                        1 tsp. baking powder  
 Maraschino cherries (cut)        1 tsp. vanilla

Pour over first mixture. Bake for 30 minutes at 350°. Cool and cut.

CHERRY FRUIT CHEWS

Joyce Fairchild - Gary

1/4 c. butter or margarine            1 c. dates (cut up)  
 2 eggs                                1 jar (4 oz.) maraschino cherries  
 1 c. walnuts (chopped)                (drained and chopped)  
 1 c. sugar                        (about 1/3 c.)  
 1 1/4 c. Bisquick baking mix

Heat oven to 350°. Mix butter, sugar and eggs; stir in baking mix. Gently fold in nuts, dates and cherries. Spread dough in greased oblong pan (13x9x2) inches. Bake 30 minutes. Cool slightly and cut into 1 1/2 inch squares. 4 dozen.

PEANUT BUTTER RAISIN CHEWS

Joyce Fairchild - Gary

- |                      |                     |
|----------------------|---------------------|
| 1 c. peanut butter   | 1 c. powdered sugar |
| 1 c. corn syrup      | 1 c. raisins        |
| 1 c. nonfat dry milk |                     |

Mix peanut butter, corn syrup, nonfat dry milk and powdered sugar. Add raisins and mix well. Press out 1/2 inch thick in an (8x8) inch pan. Cut into squares. Chill before serving. Makes 25 pieces. Each about 1 1/2 inches square.

COOKIE BRITTLEMrs. Sanford Rymerson  
Toronto, South Dakota

- |                |                  |
|----------------|------------------|
| 1 stick butter | 1 c. brown sugar |
| 1 stick oleo   |                  |

Line cookie sheet with graham crackers (whole). Boil 2 minutes butter, oleo and brown sugar. Spread over crackers. Sprinkle with nuts. Bake 7 minutes at 400°. Cover with chocolate chips; return to oven to melt and spread.

CHOCOLATE REVEL BARSKaren Hofman  
Clear Lake, South Dakota

- |                  |                |
|------------------|----------------|
| 1 c. butter      | 2 1/2 c. flour |
| 2 c. brown sugar | 1 tsp. soda    |
| 2 eggs           | 1 tsp. salt    |
| 2 tsp. vanilla   | 3 c. oatmeal   |

FILLING:

- |                                    |                |
|------------------------------------|----------------|
| 12 oz. chocolate chips             | 1/2 tsp. salt  |
| 15 oz. sweetened<br>condensed milk | 1 c. nuts      |
| 2 T. butter                        | 2 tsp. vanilla |

Cream butter and brown sugar until fluffy. Mix eggs and vanilla. Add dry ingredients: flour, soda, salt, oatmeal and set aside.

Filling - Mix in double boiler and melt chips, milk, butter and salt. Add nuts and vanilla. Spread 2/3 of oatmeal mixture in 15 1/2x10 1/2 inch pan. Cover with chocolate filling. Dot with spoonful remaining oatmeal mixture. Bake 350° 25 to 30 minutes.

Let a smile be your umbrella, but don't get a mouthful of rain.

LEMON BARS

Mrs. Walter Johnson  
Revillo, South Dakota

1/2 c. flour  
1/2 c. butter

1/4 c. powdered sugar

## ICING:

1 c. sugar  
1/4 tsp. salt  
2 eggs (slightly beaten)  
3 T. lemon juice

2 T. flour  
1/2 tsp. baking powder  
1 c. coconut  
1/2 tsp. lemon extract

Crust - Blend flour, butter and powdered sugar and press in pan (9x13) inches. Bake 10 minutes at 350°. Spread icing on baked crust and bake 15 minutes at 350°. Drizzle with powdered sugar icing.

PINEAPPLE SQUARES

Mrs. Alfred Novy

1 c. flour  
1 tsp. baking powder  
1/2 c. butter

1 egg  
1 T. milk  
1/2 to 3/4 c. pineapple jam

## TOPPING:

1 egg  
1 c. sugar  
1 c. coconut

1 tsp. vanilla  
1/4 c. butter (melted)

Crust - Cut butter into flour and add baking powder. Beat egg slightly with milk and stir into flour mixture. Spread in pan, cover with a layer of pineapple jam.

Topping - Beat egg till frothy, then beat in sugar and melted butter. Mix in coconut and vanilla. Spread on top of jam and bake at 350° for 30 minutes. Cool and cut into squares. (Other kinds of jam may be used.) Use 8 or 9 inch pan.

APRICOT BARS

Lovila Hanson  
Stratford, South Dakota

1 1/2 c. flour (sifted)  
1 tsp. baking powder  
1/4 tsp. salt  
3/4 c. butter

1 1/2 c. quick cooking  
rolled oats  
1 c. brown sugar

Sift together flour, baking powder and salt. Stir in rolled oats and sugar. Cut in butter until crumbly. Pat 2/3 of crumb mixture into (9x9) inch pan or (11x7) inch pan. Spread with 1 c. apricot preserves or jam. Cover with remaining crumbs. Bake 350° for 35 minutes. Cool. Cut into bars.

BROWNIES

Mrs. Alvin Jorstad  
Brandt, South Dakota

- |                 |                     |
|-----------------|---------------------|
| 1 c. butter     | 2 tsp. vanilla      |
| 5 T. cocoa      | 1 3/4 c. cake flour |
| 2 1/4 c. sugar  | 1 tsp. salt         |
| 5 eggs (beaten) | 1 1/2 c. walnuts    |

Mix butter, cocoa. Add sugar, eggs and vanilla; beat good. Sift flour and salt and beat till smooth; fold in nuts last. Pour in ungreased (15x10x1) inch pan. Bake 350° 25 minutes. Frost if you wish.

BROWNIES

Laura Mitchell  
Toronto, South Dakota

- |                         |                         |
|-------------------------|-------------------------|
| 5 eggs                  | 4 squares chocolate     |
| 2 c. sugar              | 2 1/2 c. flour (sifted) |
| 1 tsp. vanilla          | 2 tsp. baking powder    |
| 1/2 lb. butter (melted) | 1 c. nuts (chopped)     |

Beat eggs, sugar, vanilla, melted butter and chocolate. Add rest of ingredients. Bake 350° for 25 minutes. Large batch.

BROWNIES

Mrs. Elmer Parker  
Brookings, South Dakota

- |               |                    |
|---------------|--------------------|
| 2 c. flour    | 2 eggs (beat well) |
| 2 c. sugar    | 1 tsp. soda        |
| 1/2 tsp. salt | 1/2 c. buttermilk  |
| 2 sticks oleo | 1 tsp. vanilla     |
| 1 c. water    | 1 tsp. cinnamon    |
| 3 T. cocoa    |                    |

Melt oleo, water, cocoa. Bring to boil and add to flour mixture. Add rest of ingredients. Put in (15 1/2x10 1/2) inch cookie sheet. Bake 20 minutes at 350°.

Start frosting last 5 minutes of baking.

- |              |                              |
|--------------|------------------------------|
| 1 stick oleo | 1 tsp. vanilla               |
| 3 T. cocoa   | 1/2 c. nuts                  |
| 6 T. milk    | 1 (1 lb.) box powdered sugar |

Heat cocoa, oleo, milk over low heat but don't boil. Add rest of ingredients. Put on bars when come from oven.

BROWNIES

Oriette Lenander  
Toronto, South Dakota

1/2 c. shortening	1/3 c. cocoa (filled with
1 c. sugar	1/2 c. boiling water)
2 eggs	1/4 tsp. salt
3/4 c. flour	1/4 tsp. baking powder

Mix well. Bake in 375° oven 1/2 hour.

BROWNIES

Mrs. Henry Novy

2 c. white sugar	1 c. nutmeats
2 eggs	1 tsp. vanilla
1 c. milk	1/4 tsp. baking powder
3/4 c. cocoa	2 c. flour
1 1/2 c. shortening	

Cream sugar, cocoa and shortening. Add eggs and beat; add milk and vanilla and mix. Then add dry ingredients. Bake at 350° for 20 minutes.

BROWNIES

Gladys Van Stralen  
Milbank, South Dakota

2 c. sugar	3 eggs
1/2 c. lard	1 1/2 c. flour
1/2 c. milk	1/2 tsp. vanilla
1/2 c. cocoa	1/2 tsp. salt

FROSTING:

1 c. powdered sugar	2 or 3 T. cream
2 rounded T. cocoa	Vanilla

Brownies - Beat all together; about 3 minutes. Add 1/2 c. walnuts. Frost while warm or just out of the oven. (No rising ingredient; the eggs do the trick.) Bake 35 minutes; 350° oven.

BROWNIES

Esther Culver  
Aurora, South Dakota

2 c. sugar	1 tsp. soda
1/2 c. oil	4 T. cocoa
2 c. flour	2 eggs
1/2 c. buttermilk	1 tsp. vanilla
1 c. cold water	1 stick margarine (melted)
1/8 tsp. salt	

Mix dry ingredients, then blend in water, margarine and oil. Dissolve soda in buttermilk, add with eggs and vanilla. Bake 18 min. 400° oven. Frost with chocolate chip frosting.

BROWNIES

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

2 squares unsweetened chocolate	3/4 c. flour
(2 oz.)	1/2 tsp. baking powder
1/3 c. shortening	1/2 tsp. salt
1 c. sugar	1/2 c. nuts (chopped)
2 eggs	

Heat oven to 350°. Grease a square pan (8x8x2) inches. Melt chocolate and shortening over hot water. Beat in sugar and eggs. Blend flour, baking powder and salt; stir in. Mix in nuts. Spread in pan. Bake 30 to 35 minutes or until imprint remains when touched lightly with finger. Cool slightly and cut into squares.

Makes 16 (2 inch) squares.

BROWNIES

Joann Parker  
Bruce, South Dakota  
Mrs. Owen Hicks - Toronto, South Dakota

1 c. sugar	1/2 c. flour
1 tsp. vanilla	1/2 c. butter
Dash of salt	2 squares chocolate
1/2 <u>or</u> 1 c. nuts	<u>or</u> 1/2 c. cocoa
2 eggs	

Melt butter and chocolate over boiling water. Beat sugar and eggs thoroughly. Add chocolate mixture and blend. Add flour, salt, vanilla and nuts. Bake in greased pan 350° for 30 minutes.

CRUST LEMON BARS

Marlys Strassburg  
Toronto, South Dakota

2 c. flour	1 tsp. baking powder
1 c. butter	1/2 c. lemon juice
1/2 c. powdered sugar	(ReaLemon)
4 eggs	2 c. sugar
2 tsp. lemon extract	1/4 tsp. salt
2 T. flour	

Mix flour, butter, powdered sugar and pat down in (9x13) inch pan. Bake 350° for 15 minutes. Mix rest of ingredients and pour over baked crust. Bake 350° for 30 minutes. Sprinkle powdered sugar on top after baked.



MOUND BARS

Mrs. Roy Welk  
Estelline, South Dakota

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| 2 c. graham crackers<br>(crushed) | 1 can sweetened condensed<br>milk |
| 1/4 c. sugar                      | 7 oz. coconut                     |
| 1/2 c. butter (melted)            |                                   |

## FROSTING:

- |                                   |                    |
|-----------------------------------|--------------------|
| 1 (6 oz.) pkg. chocolate<br>chips | 1 T. peanut butter |
|-----------------------------------|--------------------|

Bars - Combine graham crackers, sugar and butter and spread in pan (9x13) inches. Bake 350° for 10 minutes. Mix coconut and milk together and spread over baked mixture; again bake 350° for 20 minutes. Melt chips and peanut butter and spread on baked bars while still warm.

MOUND BARS

Mrs. Harold Schiefelbein  
Clear Lake, South Dakota  
Marlys Strassburg - Toronto, South Dakota

- |                              |                                   |
|------------------------------|-----------------------------------|
| 2 c. crushed graham crackers | 1 can sweetened condensed<br>milk |
| 1/4 c. sugar                 | 1 T. peanut butter                |
| 1/2 c. butter (melted)       |                                   |
| 2 c. coconut                 |                                   |

Bake crackers, sugar and butter for 10 minutes. Add coconut, milk and peanut butter. Bake 15 minutes more. Top with chocolate chips; leave melt and spread.

CHOCOLATE BROWNIES

Mrs. Donald Fritz - Gary

- |                   |   |
|-------------------|---|
| 1 c. sugar        | 1/4 tsp. soda                             |
| 1 stick margarine | 1 can Hershey's chocolate<br>(16 oz. can) |
| 4 eggs            |   |
| 1 1/4 c. flour    |   |

Cream sugar and margarine; add eggs, one at a time. Beat. Add flour and soda which is sifted together. Add can of chocolate. Bake at 350° for 25 minutes.

## FROSTING:

- |            |                |
|------------|----------------|
| 1 c. sugar | 6 T. margarine |
| 6 T. milk  |                |

Bring to boil for 1 minute. Add 1/2 c. chocolate chips. Frost bars.

BLONDE BROWNIES

Evelyn Thiewes - Goodwin

Melt 1/2 c. margarine in your bowl. Add 2 c. brown sugar; stir. Add 2 beaten eggs, 2 c. flour, 1 tsp. baking powder, 1/4 tsp. soda. Sprinkle chocolate chips over it. Bake 25 to 30 minutes at 350°.

BLOND BROWNIES

Mrs. Alphonse Linneman

Estelline, South Dakota

Mrs. Jerald Milton - Brandt, South Dakota

2/3 c. shortening	2 c. flour
or margarine	1 tsp. baking powder
2 c. brown sugar	1/4 tsp. salt
2 eggs (slightly beaten)	1 c. nuts (chopped)
2 tsp. vanilla	1/4 tsp. soda

Melt shortening, add sugar and cool slightly. Add eggs, vanilla and dry ingredients. Pat on greased cookie sheet. Sprinkle 1 pkg. of chocolate chips over top. 350° for 20 to 25 minutes. Cool slightly and cut in squares.

SODA CRACKER BARS

Mrs. Sanford Rymerson

Toronto, South Dakota

2 c. sugar	32 soda crackers
1 (5 1/3 oz.) can	2/3 c. coconut
Carnation milk	1 tsp. vanilla
6 T. peanut butter	

Boil sugar and milk 3 minutes. Add other ingredients and put in cake pan. Refrigerate; cut into squares.

CHOCOLATE PEANUT BUTTER BARS

Mrs. Kenneth Mellendorf

Brandt, South Dakota

1/2 c. shortening	3/4 tsp. soda
1/2 c. peanut butter	1/2 tsp. baking powder
1/2 c. white sugar	1/4 tsp. salt
1/2 c. brown sugar	2 pkg. (6 oz.) each
1 egg	chocolate chips
2 T. water	1/2 c. salted peanuts
1 1/4 c. flour	(chopped)

Heat oven to 375°. (13x9x3) inch greased pan. Mix shortening, peanut butter, sugar, and egg thoroughly. Stir in water, flour, soda, baking powder, salt and 1 pkg. chips. Spread in pan and bake 20 minutes. Remove from oven; immediately sprinkle remaining pkg. of chips evenly over baked layer, placing baking sheet over pan to

(Continued Next Page).

CHOCOLATE PEANUT BUTTER BARS (Continued).

contain heat, will soften chips. Spread softened chips evenly; sprinkle with peanuts. Cut into bars.

QUICK AND EASY BARS

Mrs. George Schepker  
Astoria, South Dakota

1 pkg. cake mix (any flavor)	1/3 c. quick oats
1 c. coconut	1/3 c. milk
1/2 c. brown sugar	2 eggs

Pour cake mix into bowl and add coconut, brown sugar, oats, milk and eggs. Mix by hand, not mixer. Pour into greased jelly roll pan. (15x10) inches. Bake 25 to 30 minutes in 350° oven. Frost as desired.

My favorite is butterbrickle cake mix with butterbrickle frosting mix.

CONGO SQUARES

Barbara Rhody  
Toronto, South Dakota

3/4 c. shortening	2 1/2 tsp. baking powder
2 1/4 c. brown sugar	1/2 tsp. salt
3 eggs	1 c. nutmeats
2 3/4 c. flour	1 (6 oz.) pkg. chips

Melt shortening on large saucepan. Add brown sugar. Mix well. Cool slightly. Add eggs one at a time beating after each addition.

CHOCOLATE MARSHMALLOW BARS

Marlys Strassburg  
Toronto, South Dakota

1/2 c. peanut butter	1 pkg. butterscotch chips
6 oz. pkg. chocolate chips	1/2 c. oleo

Mix together and spread pkg. of miniature marshmallows in cake pan. Pour mixture over marshmallows.

BARS

Mrs. Elmer Parker  
Brookings, South Dakota

1 pkg. colored marshmallows	1/2 c. oleo
1 c. chocolate chips	1 c. butterscotch chips
1 c. peanut butter	

Line bottom of pan with colored marshmallows (9x13) inches. Melt other ingredients and pour over marshmallows. Keep in refrigerator.

OATMEAL BARS

Mrs. Clinton Rudebusch  
Castlewood, South Dakota

1 1/2 c. shortening	2 c. flour
2 c. brown sugar	Pinch salt
1 c. white sugar	1 tsp. soda
2 eggs	5 c. oatmeal
1/2 c. milk	1 pkg. chocolate chips
1 tsp. vanilla	(12 oz.)

Cream shortening and sugars together. Beat in eggs, then milk and vanilla. Sift flour, soda and salt together before adding. Blend in oats and chocolate chips. Spread batter on large, greased pan or cookie sheet with turned up edge (15 1/2x10 1/2) inches. Bake 350° for 40 minutes. Can be frosted with milk chocolate chips. Sprinkle them on as soon as come out of oven. Let melt, then spread around. When slightly cooled, cut in 3 to 4 dozen squares.

OH HENRY BARS

Mrs. Alphonse Linneman  
Estelline, South Dakota

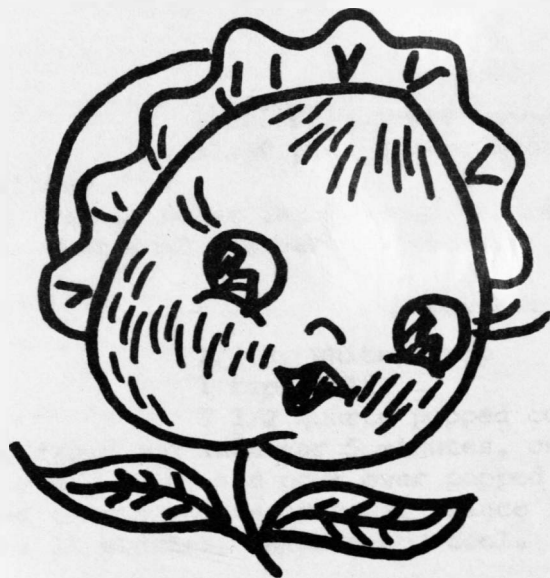
1 c. white sugar	6 c. Special K
1 c. white syrup	1/2 c. salted peanuts
1 1/2 c. peanut butter	

FROSTING:

1 c. white sugar	2-T. butter
1/2 c. milk	Vanilla
1/3 c. cocoa	

Simmer syrup and sugar till sugar is dissolved. Pour over peanut butter and mix well. Pour over Special K and peanuts. Press on cookie sheet and frost. Boil frosting 1 minute. Beat and put over bars.

# CANDIES



231043

August 21

1900



## CANDIES

OVEN CARAMEL CORN

Mrs. Arthur Kaster  
Rock Rapids, Iowa

2 c. brown sugar                      1/2 c. white syrup  
1 c. oleo or butter                  1 tsp. salt  
Boil for 5 minutes, remove and add 1 tsp. baking soda.  
Stir in about 7 1/2 quarts popped corn. Add peanuts if you want.  
Bake 1 hour at 200° oven. Stir every 15 minutes. Freezes well.  
4 cookie sheets.

FUDGE

Marlys Strassburg  
Toronto, South Dakota

Stir in saucepan:  
2/3 c. evaporated milk                  1 tsp. salt  
1 2/3 c. sugar  
Cook over low heat till boils. Boil 3 minutes.

Add:

2 c. miniature marshmallows          1 1/2 c. chocolate chips.  
Stir in 1 tsp. vanilla. Pour in pan. Cool.

ALMOND BARK GOODIES

Mrs. Walter Johnson  
Reville, South Dakota

3 c. Clackers                          1 1/2 c. cashews (chopped)  
3 c. Fruit Loops                      \$1.30 pkg. almond bark  
3 c. miniature marshmallows  
Melt almond bark. Mix in other ingredients. Spread on two  
buttered cookie sheets. Let cool. Break in pieces.

OVEN CARAMEL CORN

Joyce Fairchild - Gary

2 c. brown sugar                      1/2 c. white syrup  
2 sticks oleo                          1 tsp. salt  
1 tsp. soda                            7 1/2 quarts popped corn  
Cook sugar, oleo, syrup and salt for 5 minutes, on low heat.  
Remove from heat; add soda, stir, and pour over popped corn thoroughly. Spread on buttered cookie sheets or pans. Place in 200° oven  
for 1 hour. Stir every 15 minutes. Remove and cool. Store in  
airtight container.

CANDIED FRUIT RINDS

Joyce Fairchild - Gary

Soak overnight or from 6 to 8 hours, the orange, lemon, or grapefruit rinds. Use salt water. Drain. Put in cold water. Bring to boil and boil for 10 minutes. Do three times. In mixture of 1/2 water and 1/2 sugar, cook until it boils down to just about gone. Roll in sugar or dip in chocolate.

CHOCOLATE YULE TREESMrs. A. O. Anderson  
Brandt, South Dakota

2 c. confectioners' sugar  
(sifted)

1/4 c. soft butter

1/4 c. cream

1 tsp. rum flavoring

3 c. flake coconut

Cinnamon candies

1/2 c. chocolate chips

1 T. vegetable shortening

Green tinted coconut

Blend sugar, cream, butter and extract. Stir in coconut. Drop by teaspoon on wax paper. Chill well and then shape into cones 1 3/4 inches high. Press green coconut to sides and decorate with cinnamon candies. Blend chocolate chips in double boiler. Dip trees in chocolate, so bottoms are covered. Chill on wax paper.

ANISE CANDYMrs. Walter Johnson  
Revillo, South Dakota

2 c. white sugar

1 c. corn syrup

1/2 c. water

1/2 tsp. oil of anise

1/2 tsp. red food coloring

Combine sugar, corn syrup and water. Boil to hard crack stage. Add oil of anise and food coloring. Pour in buttered (8x8) inch pan and mark in small squares with tip of knife. Keep marking while it cools so pieces will break nicely when cold.

NO COOK FUDGEMrs. Kenneth Hinderaker  
Astoria, South Dakota

1 (3 oz.) pkg. cream cheese

2 c. powdered sugar (sifted)

1/2 tsp. vanilla

or mint flavoring

Dash of salt

1/2 c. walnuts (chopped)

2 squares baking chocolate  
(melted)

Beat cheese until soft and smooth. Slowly add sugar, flavoring, salt and nuts and chocolate. Press into 8 inch square pan. Cut in small squares.



PEANUT BRITTLE

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

2 c. sugar	2 T. butter
1 c. white syrup	1 1/2 tsp. soda
1/2 c. water	1 tsp. vanilla
1 1/2 c. peanuts	

Bring to soft ball stage the sugar syrup and water. Leave on stove and add the peanuts and butter and cook to golden brown and add soda and vanilla. Spread on flat pan and let cool. Break into pieces when cooled.

OLD FASHIONED CHOCOLATE FUDGE

Mrs. Kenneth Mellendorf  
Brandt, South Dakota

2 c. sugar	2 T. light corn syrup
2/3 c. milk	1/4 tsp. salt
2 squares unsweetened chocolate (2 oz.) <u>or</u>	2 T. butter
1/3 c. cocoa	1 tsp. vanilla
	1/2 c. nuts (broken)

Combine sugar, milk, chocolate or cocoa, corn syrup and salt in saucepan. Stir over medium heat until chocolate melts and sugar dissolves. Cook to 234° or until a little dropped in cold water forms a soft ball. Stir occasionally. Remove from heat. Add butter. Cool to lukewarm without stirring. Add vanilla. Beat until thick and no longer glossy. Quickly stir in nuts. Pour into buttered 8 or 9 inch pan. When set, cut into squares.

ANISE

Bernadine Pieper - Gary

1 c. sugar	Little red coloring
3/4 c. white syrup	

Cook until it cracks when dropped in cold water. Take off stove and add a few drops of anise oil; stir. Put in buttered pan. When cool, break in small pieces.

SPECIAL OCCASION MINTS

Joann Parker  
Bruce, South Dakota

1/4 of an 8 oz. pkg. cream cheese	Flavoring
1 2/3 c. powdered sugar	Food coloring
	Small amount of sugar

Mix like pie dough, then knead till smooth. Add flavoring and color and knead again. (May have to add more powdered sugar.) Dough must be stiff. Make small ball, dip one side in sugar, press into mold; then unmold at once on wax paper.

5 MINUTE FUDGE

Mrs. Ray Eastman  
Brandt, South Dakota

2/3 c. evaporated milk (light cream)	1 1/2 c. marshmallows
1 2/3 c. sugar	1 1/2 c. chocolate chips
1/2 tsp. salt	1 tsp. vanilla
	Nuts

Combine sugar, milk and salt in saucepan over low heat. Heat to boiling point and boil 5 minutes, stirring constantly. Take from heat, add marshmallows, chocolate chips, nuts and vanilla. Beat for 1 or 2 minutes, blending thoroughly. Pour into buttered (9x9) inch pan. Cut in squares.

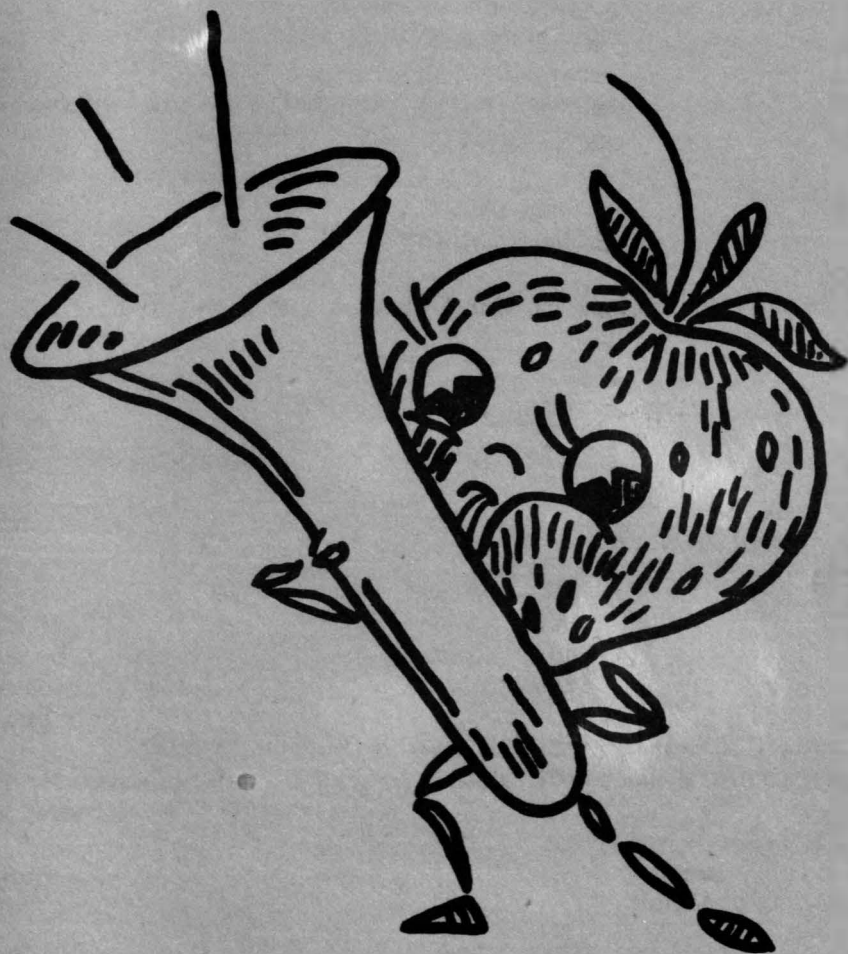
CHOCOLATE COVERED CHERRIES

Joann Parker  
Bruce, South Dakota

1 lb. powdered sugar	2 T. cream
1/4 lb. butter	2 squares semi- sweet chocolate
1 tsp. vanilla	
Jar maraschino cherries	1 pkg. chocolate chips
1/2 tsp. almond	1/2 block wax

Mix powdered sugar, butter, vanilla, cream and flavoring thoroughly. Melt chocolate and wax in double boiler. First roll cherries in powdered sugar mixture, then coat with chocolate mixture by rolling them in it.

# DESSERTS



## DESSERTS

RHUBARB DESSERT

Doris Schiefelbein - Clear Lake, South Dak.  
Mrs. Elmer Parker - Brookings, South Dak.

## CRUST:

- |            |               |
|------------|---------------|
| 1 c. flour | 1/2 c. butter |
| 2 T. sugar |               |

Cut together and pat into bottom of pan and bake 20 minutes at 350°.

## FILLING:

- |                  |              |
|------------------|--------------|
| 1 1/4 c. sugar   | 2 T. flour   |
| 3 egg yolks      | 1/3 c. cream |
| 2 1/2 c. rhubarb |              |

Cook this till thickens and rhubarb is tender and pour over baked crust; cool.

## MERINGUE:

- |              |            |
|--------------|------------|
| 3 egg whites | 6 T. sugar |
|--------------|------------|
- Put in oven to brown. For (9x13) inch pan use recipe and half.

RHUBARB DESSERT

Mrs. Ray Eastman  
Brandt, South Dakota

- |                     |                |
|---------------------|----------------|
| 1 c. flour          | 1/2 tsp. salt  |
| 1/2 c. butter       | 1/4 c. flour   |
| 5 T. powdered sugar | 1 tsp. vanilla |
| 2 eggs (beaten)     | 3 c. rhubarb   |
| 1 1/2 c. sugar      |                |

Bake flour, butter and sugar for 10 minutes at 350° oven. Pour other mixture on baked crust. Bake 30 to 40 minutes until top is golden brown.

RHUBARB CRUNCH

Mrs. Ivin Jorstad  
Brandt, South Dakota

- |                     |                      |
|---------------------|----------------------|
| 1 c. water          | 3/4 c. quick oatmeal |
| 1 c. sugar          | 1/2 c. shortening    |
| 2 T. corn starch    | 1 tsp. cinnamon      |
| 1 c. flour (sifted) | 4 c. rhubarb (diced) |

Cook water, sugar and corn starch till clear. Mix flour, oatmeal, shortening and cinnamon with hands until crumbly and put layer of dry mixture in bottom of greased pan. Cover with rhubarb. Pour cooked mixture over rhubarb and cover with remaining crumbs. Bake 350° 1 hour. Serve with whipped cream.

RHUBARB CRUNCH

Mrs. Alfred Novy

1 c. flour	1/4 c. flour <u>plus</u> 2 T.
5 T. powdered sugar	3/4 tsp. baking powder
1/2 c. butter	1/4 tsp. salt
2 eggs (well beaten)	2 c. unsweetened rhubarb
1 1/2 c. sugar	(cut up)

Mix and pat into pan; 1 c. flour, 5 T. powdered sugar and 1/2 c. butter and bake at 350° for 15 minutes. Beat eggs until fluffy and gradually add sugar, flour, baking powder and salt. Add rhubarb and pour over crust and bake again for 35 to 45 minutes.

RHUBARB MERINGUE DESSERT

Joyce Fairchild - Gary

## CRUST:

## Mix:

1 c. flour	2 T. sugar
1/2 c. butter	1/3 c. nuts

Put in bottom of a (6x10) inch pan. Bake 12 to 15 minutes at 325°.

## FILLING:

2 1/2 c. rhubarb (cut)

## Mix in:

1 1/4 c. sugar	2 T. flour
3 egg yolks	1/3 c. cream

Place on crust. Bake 40 minutes at 350°. Make a meringue with 3 egg whites and brown.

PINEAPPLE HEAVENLY HASHMrs. Kenneth Mellendorf  
Brandt, South Dakota

1 can pineapple tidbits	1/2 c. marshmallows
3/4 c. water	6 maraschino cherries
1/2 c. rice	(quartered)
1/2 tsp. salt	2 c. whipped cream

Drain pineapple and mix syrup and 3/4 c. water. Bring to boil. Add rice and salt. Reduce heat, cover, cook and cool. Fold in pineapple, marshmallows, maraschino cherries and whipped cream. Chill. Serves 6.

CHERRY FANTASY

Barbara Rhody  
Toronto, South Dakota

2 c. flour  
1 c. butter

1 c. powdered sugar  
1 tsp. vanilla

FILLING:

2 c. cream (whipped)  
8 oz. cream cheese  
2 cans cherry pie mix

1/2 c. brown sugar  
1/2 c. nuts (chopped)

Crust - Blend first four ingredients as for pie crust; use no liquid. Press into (13x9) inch pan. Bake 15 minutes at 400°. Cool. Then turn out and crumble and put back into pan. Spread evenly over bottom.

Filling - To prepare filling, beat cheese, powdered sugar and vanilla. Blend in whipped cream and cherry pie mix. Pour over crust and refrigerate at least 12 hours. Makes about 15 to 18 servings.

RHUBARB CRISP

Velna Novy  
Clear Lake, South Dakota

3 T. shortening  
2 c. oatmeal  
2 c. brown sugar

2 c. flour  
1 tsp. cinnamon

Mix and press 1/2 in bottom of cake pan. Cover with rhubarb or other fruit. Make a mix of 2 c. white sugar, 2 c. water, 3/4 c. corn starch, 1 tsp. vanilla. Cook until thick and pour over rhubarb. Cover with remaining crumb mix and bake until light brown on top.

RHUBARB DESSERT

Doris Schiefelbein  
Clear Lake, South Dakota

1 c. flour  
1 tsp. baking powder  
1/4 tsp. salt  
2 T. butter  
1 egg (beaten)

2 T. milk  
3 c. rhubarb  
1 pkg. red Jello  
(cherry or other)

TOPPING:

1 c. sugar  
1/2 c. flour

1/3 c. butter

Crust - Combine flour, baking powder, salt and butter. Mix as for pie crust. Add beaten egg and milk. Pat in bottom and sides of a 9 inch greased pan. Place rhubarb on crust. Sprinkle dry Jello over rhubarb; over this sprinkle topping, which is made by mixing sugar, flour and butter together till crumbly. Bake 350° for 45 min.

PEACH COBBLER

Darlene Robison

1/2 c. oleo (melt in pan)      2 tsp. baking powder  
 1 c. sugar      1/4 tsp. salt  
 1 c. flour  
 Add:  
 3/4 c. milk  
     Pour over melted butter.  
 1 quart can of peaches  
     Pour over batter and bake 1 hour.

SHERBET DESSERT

Mrs. Joe Coyle  
 Orient, South Dakota  
 Hand Co. N.F.O.

1 pint lime sherbet      1 pint whipped cream  
 1 pint lemon sherbet      3 c. vanilla wafers  
 1 pint orange sherbet      (crushed fine)  
     Line bottom of (9x13) inch pan with 1/2 the whipped cream and  
 sprinkle half of crumbs over the cream. Spoon each kind of sherbet  
 alternately by teaspoonsful over the crumbs. Place these close  
 together. Sprinkle remainder of crumbs over sherbet. Top with  
 rest of cream and sprinkle with finely ground nuts and freeze.  
     I prefer using rainbow sherbet. Very good.

STRAWBERRY DESSERT

Marilyn Blake  
 Miller, South Dakota

3 egg whites (beat till stiff)  
 Add:  
 1 c. sugar gradually to egg whites.  
 Add:  
 1 tsp. baking powder      14 soda crackers  
 1/2 c. nutmeats      (crushed fine)  
     Spread in pie tin and bake 30 minutes. Cool. Whip 1 pkg.  
 Dream Whip or whipped cream and to the cream add 1 pkg. of drained  
 strawberries. Place in baked crust and refrigerate for several  
 hours before serving.

CHERRY FANTASY

Clarice Rhody  
Castlewood, South Dakota

2 c. flour	1/2 c. brown sugar
1 c. butter	1/2 c. nuts (chopped)

FILLING:

2 c. cream (whipped)	1 c. powdered sugar
8 oz. cream cheese	1 tsp. vanilla
2 cans cherry pie mix	

Crust - Blend first four ingredients as for pie crust; use no liquid. Press into (9x13) inch pan. Bake 15 minutes 400°. Cool. Then turn out and crumble and put back into pan. Spread evenly over bottom.

Filling - Beat cheese, powdered sugar and vanilla. Blend in whipped cream and cherry pie mix. Pour over crust and refrigerate at least 12 hours. Makes 15 to 18 servings.

QUICK RAISIN PUDDING

Joann Parker  
Bruce, South Dakota

1 c. flour (sifted)	1 c. raisins
2 tsp. baking powder	1/2 c. milk
2 tsp. sugar	1 c. brown sugar
1/8 tsp. salt	1 T. butter
2 T. shortening	1 3/4 c. boiling water

Sift together the flour, baking powder, salt and sugar. Cut in shortening till mixture resembles coarse crumbs. Add raisins and gradually stir in milk, mixing just till blended. Pour into a greased (10x6) inch baking dish. Mix brown sugar, butter and boiling water. Pour over batter. Bake 375° for 25 minutes. Serve with cream, if desired.

BLUEBERRY DESSERT

Joann Parker  
Bruce, South Dakota

20 graham crackers	1/2 c. sugar
1/2 c. butter	2 eggs
1/2 c. brown sugar	2 T. lemon juice
8 oz. pkg. cream cheese	

Crush crackers, melt butter and add brown sugar. Mix together and pat in (9x13) inch pan. Cream the cream cheese and sugar. Add eggs, one at a time, and lemon juice. Pour over graham cracker crust and bake 350° for 20 minutes. Cool. Spread 1 can blueberry pie filling on top. Chill. Cut in squares and serve with whipped cream



LIME OR ORANGE JELLO SALAD

Mrs. Jerald Milton  
Brandt, South Dakota

- |                                    |   |
|------------------------------------|---|
| 1 big pkg. Jello<br>(cut on water) | 1 c. small marshmallows<br>(dissolved in Jello) |
| 1 lb. can pineapple                |   |
| When starts to thicken add:        |   |
| 2 to 3 carrots (shredded)          | 1/2 c. Cool Whip                                |
| 1/2 c. salad dressing              |   |

MYSTERY DESSERT

Mrs. Jerald Milton  
Brandt, South Dakota

- |               |                         |
|---------------|-------------------------|
| 1 c. flour    | 1 egg (slightly beaten) |
| 1 c. sugar    | 1 tsp. vanilla          |
| 1 tsp. soda   | 2 c. fruit cocktail     |
| 1/2 tsp. salt | and juice               |

Blend together all ingredients. Spread in shallow, lightly greased, (8x10) inch pan. Mix 1/2 c. brown sugar and 1/2 c. nuts; spread over batter. Bake at 325° for 40 minutes. Serve with whipped cream.

ORANGE TAPIOCA

Mrs. Jerald Milton  
Brandt, South Dakota

- |                         |                   |
|-------------------------|-------------------|
| 1 1/2 c. cooked tapioca | Crushed pineapple |
| 1 c. marshmallows       | Mandarin oranges  |
| 1/2 c. whipped cream    |                   |

Add the marshmallows, while hot to the cooked tapioca. Then add the whipped cream, crushed pineapple and mandarin oranges.

SHORT CAKE FOR STRAWBERRIES

Esther Culver  
Aurora, South Dakota

- |                 |                      |
|-----------------|----------------------|
| 1 c. flour      | 1 egg                |
| 3 T. shortening | 2 tsp. baking powder |
| 3 T. sugar      | 1/4 c. milk          |

Mix altogether. Grease 9 inch layer pan. Pile all dough in center of pan but do not spread out to edges. Bake at 425° for 25 minutes. Serve hot and buttered with strawberries and cream.

BUTTERBRICKLE DESSERT

Mrs. Arthur Kaster  
Rock Rapids, Iowa

- |                      |                            |
|----------------------|----------------------------|
| 1 (No. 2) can        | 1 stick oleo (melted)      |
| crushed pineapple    | 1/2 c. brown sugar         |
| 1 pkg. butterbrickle | 1 c. pecans <u>or</u> nuts |
| cake mix             | 1 c. Angel Flake coconut   |

Butter (9x13) inch cake pan. Crushed pineapple on bottom; add butterbrickle cake mix. Drizzle oleo over cake mix. Mix brown sugar, nuts and coconut and put on top. Bake for 25 minutes at 325°. Serve plain, cold or warm, with ice cream or whipped cream. Rich but very good.

DELICIOUS PUDDING

Edythe Fairchild - Gary

- |                  |                |
|------------------|----------------|
| 3 T. corn starch | 2 c. milk      |
| 1/3 c. sugar     | 1 tsp. vanilla |
| 1/2 tsp. salt    |                |

Combine corn starch, sugar and salt. Gradually add milk. Heat to boiling over direct heat and then boil gently 2 minutes, stirring constantly. Remove from fire and add vanilla. Chill until firm.

To make chocolate pudding add 1 liquid packet of baking chocolate.

APPLE CAKE DESSERT

Oriska Boone - Estelline

- |                              |                      |
|------------------------------|----------------------|
| 4 eggs (beaten 4 minutes)    |                      |
| Add: 1 1/2 c. sugar and beat |                      |
| Mix together and mix in:     |                      |
| 2/3 c. flour                 | 1 tsp. baking powder |
| 1/2 tsp. salt                | 1/2 tsp. soda        |
| 1 c. nuts (chopped)          | 1 tsp. cinnamon      |
| 1/4 tsp. nutmeg              |                      |

Add 2 c. chopped apples. Bake 350° for 50 to 60 minutes. (9x12) inch pan.

SAUCE:

- |                    |                    |
|--------------------|--------------------|
| 1/2 c. butter      | 1/2 c. white sugar |
| 1/2 c. brown sugar | 1/2 c. sweet cream |

Boil 1 minute. Serve over cake and top with whipped cream.

LIGHT DESSERT

Judy Anderson - Brandt

Combine in bowl:

2 c. flour	2 c. shredded coconut
1 1/2 c. crushed soda crackers	1 tsp. baking powder
1 c. brown sugar	1 c. butter <u>or</u> margarine (melted)

Press above into (9x13) inch cake pan; save some for the top.  
Pour 2 cans pie filling (apricot-pineapple) or any other fruit  
filling on top and remaining crumbs over that. Bake at 350° for  
30 minutes.

STRAWBERRY CHIFFON DESSERTMrs. Elmer Parker  
Brookings, South Dakota

2 pkg. strawberry Jello	1 pkg. strawberries
3 c. boiling water	(thawed)
1 1/2 c. cream	1 angel food cake
1/2 c. sugar	(crumbled)

Mix strawberry Jello and boiling water; then cool till begins  
to set. Whip 1 1/2 c. cream and add 1/2 c. sugar. Add whipped  
cream and 1 pkg. thawed strawberries to whipped Jello. Crumble loaf  
angel food cake into large buttered pan. Pour Jello mix over cake  
and let cool in refrigerator.

DESSERTMrs. Elmer Parker  
Brookings, South Dakota

20 marshmallows	1/3 c. milk
Small jar cherry juice	1 c. whipped cream

Melt marshmallows, juice of cherries and milk in double boiler.  
Cool. Add cherries, chopped in small pieces. Add whipped cream  
and mix thoroughly. Place in graham cracker crust and chill.

CHERRY DESSERTMrs. Walter Johnson  
Revillo, South Dakota

1/2 tsp. salt	1 c. sugar
1 c. milk	1/4 c. oleo
1 tsp. vanilla	2 c. flour
1 can pie cherries	3 tsp. baking powder

HOT BUTTER SAUCE:

1/2 c. butter	3/4 c. canned milk
1 c. sugar	

(Continued Next Page).

## CHERRY DESSERT (Continued).

Cream oleo and sugar. Sift dry ingredients and add with milk to creamed mixture. Add vanilla and drained cherries. Spread in greased 9 inch square pan. Bake at 375° for 35 minutes. Serve with hot butter sauce.

Sauce - Melt and brown butter. Add sugar and milk and cook 3 to 4 minutes, stirring constantly.

FROSTY PUMPKIN CREME LOG

Joyce Fairchild - Gary

1 c. milk  
32 (8 oz.) marshmallows  
1 tsp. cinnamon  
1/2 tsp. salt  
1 tsp. vanilla

1 c. pumpkin  
(canned or cooked)  
1/4 c. brown sugar  
(firmly packed)  
1 c. whipping cream

## SPICY CAKE ROLL:

1 c. flour (sifted)  
1 tsp. salt  
1/2 tsp. nutmeg  
1 c. sugar

1 tsp. baking powder  
1 tsp. cinnamon  
5 eggs (unbeaten)  
1 1/2 tsp. vanilla

## Powdered sugar

Filling - Combine milk and marshmallows in saucepan. Cook over medium heat, stirring occasionally until marshmallows melt. Remove from heat. Stir in pumpkin, brown sugar, cinnamon, vanilla and salt. Chill until cold and thick. Beat whipping cream until thick; fold into pumpkin mixture. Freeze, stirring occasionally, until very firm and partially frozen.

Spicy cake roll - Sift flour with baking powder, salt and spices. Beat eggs until foamy. Gradually add sugar; beat until thick and ivory colored. Blend in vanilla. Fold in dry ingredients gently but thoroughly. Spread in (15x10x1) inch jelly roll pan, greased on the bottom. Bake at 400° for 12 to 15 minutes. Cool 5 minutes. Turn out onto aluminum foil heavily sprinkled with powdered sugar. Roll in this foil, starting with 15 inch side. Cool. Unroll and spread frozen filling down center. Bring 15 inch sides together so they just meet; wrap. Freeze 4 to 6 hours or overnight. Makes one cake roll that is a really new way to serve pumpkin for holiday dinner. Make it early and have it in the freezer!

BREAD PUDDING

Joyce Fairchild - Gary

Combine the following ingredients:

- |                          |                                    |
|--------------------------|------------------------------------|
| 3 eggs (beaten)          | 1 c. sliced apples                 |
| 2 c. milk                | (ground cherries <u>or</u> raisins |
| 3/4 c. sugar             | may be substituted)                |
| 2 c. dried bread (cubed) | 1 tsp. vanilla                     |

Bake about 45 minutes with oven at 375°. When serving, pass sweet cream or half and half to pour over the pudding.

APPLE TURNOVERS

Joyce Fairchild - Gary

- |                 |                    |
|-----------------|--------------------|
| 3 c. flour      | 2 T. cold water to |
| 1 1/2 tsp. salt | 1 c. of mixture    |
| 1 c. lard       |                    |

Roll out; dot with 1/3 c. firm butter. Fold so 2 sides go into center. Do ends same way. Chill. Roll out puff pastry 1/8 inch thick. Cut in 5 inch squares. Place drained cooked apples with sugar and cinnamon on squares. Dot with butter. Moisten edges with cold water. Cut slits in top. Brush with milk and sprinkle with sugar. Bake at 375° for 15 to 20 minutes.

RASPBERRY DESSERTDonna Kurtenbach -  
Brandt

- |                               |                             |
|-------------------------------|-----------------------------|
| 2 (10 oz.) frozen raspberries | 50 large marshmallows       |
| in syrup                      | 1 c. milk                   |
| 1 c. water                    | 2 c. heavy cream (whipped)  |
| 1/2 c. sugar                  | <u>or</u> 2 pkg. Dream Whip |
| 2 tsp. lemon juice            | 1 1/4 c. graham crackers    |
| 4 T. corn starch              | 1/4 c. nuts (chopped)       |
| 1/4 c. cold water             | 1/4 c. butter (melted)      |

Heat raspberries with sugar, water and lemon juice. Dissolve corn starch in 1/4 c. cold water. Stir into raspberries. Cook until thick and clear. Cool. Melt marshmallows in milk over boiling water. Cool. Whip cream and fold in marshmallow mixture. Mix graham crackers crumbs, nuts and butter. Pat in pan; spread with marshmallows mixture. Put raspberries on top.

Don't pray for rain if you are going to complain about the mud.

PINEAPPLE PAN DESSERT (Frozen)

LaVera Reihe - Brandt

1 large can crushed pineapple in pan. Sprinkle 1 pkg. of lime Jello over the top. Put 1 pkg. miniature marshmallows (either white or colored) on top. Let this stand on cupboard all day. In evening, whip 1 pint whipping cream real stiff. Add 1 pkg. crushed butter-mint candy. If you don't have, you can use 1/4 c. creme de menthe (in bottle). Mix all together. Put in freezer and serve frozen.

HYDROX CHOCOLATE COOKIE PAN DESSERT

LaVera Reihe - Brandt

1 pkg. mixed colored mints                      Hydrox cookies  
3/4 pint whipping cream                      1 pkg. miniature marshmallows

Cover bottom of pan with crumbled Hydrox cookies. Whip cream, add the mixed chopped mints and marshmallows. Put over the Hydrox cookies in pan. Sprinkle some of crust on top. Refrigerate.

STRAWBERRY CHIFFON DESSERT

LaVera Reihe - Brandt

2 pkg. strawberry Jello                      3 c. boiling water

Mix and cool till it begins to set. Then whip 1 1/2 c. cream and 1/2 c. sugar. Add the whipped cream and 1 pkg. thawed strawberries or an equal amount of fresh sugared berries to whipped Jello. Crumble a loaf of angel food cake in a large buttered cake pan. Pour Jello mixture over the cake and let cool in refrigerator. Raspberries or other fruit may be used.

PINEAPPLE SQUARES DESSERT

LaVera Reihe - Brandt

1 1/2 c. crushed round vanilla wafers. Spread 1/2 on bottom of (9x13) inch pan which has been buttered. 1 1/2 c. flaked coconut; spread 1/2 on top of crushed wafers.

Cream together:

1 1/2 c. powdered sugar                      1/2 c. butter

Then add 2 eggs (beaten). Mix well. Put on top of coconut in pan. Whip a small pkg. of Dream Whip according to package.

Add:

1 c. crushed pineapple                      3/4 c. maraschino cherries  
(drained)                      (chopped)  
1 c. nuts (chopped)

Mix well. Spread this on top. Last of all spread remaining coconut and cookie crumbs. Refrigerate 4 to 6 hours or overnight.

VIOLA'S DESSERT

Edythe Fairchild - Gary

1 tall can crushed  
pineapple

1 box white cake mix  
1 stick of margarine

1 can cherry pie filling

Grease a large cake pan with shortening. Dump pineapple, juice and all in greased cake pan. Over this spoon the cherry pie filling. Then over this sprinkle evenly the white cake mix. Slice the stick of margarine thinly and lay over cake mix. Bake 350° until brown on top, about 1/2 hour. Serve with whipped topping.

# HONEY RECIPES - MISCELLANEOUS





# HONEY RECIPES

## HONEY QUEEN KISSES

Joyce Fairchild - Gary

- |                  |                         |
|------------------|-------------------------|
| 1 c. butter      | 2 tsp. baking powder    |
| 1 c. honey       | 1/2 tsp. salt           |
| 2 eggs           | 1 c. coconut            |
| 4 c. corn flakes | 1 c. butterscotch chips |
| 2 c. flour       |                         |

Cream butter; gradually add honey and continue to cream, keeping mixture thick and creamy. Add eggs one at a time, beating well after each addition. Sift together dry ingredients 3 times and add to creamed mixture. Mix partially; add chips and coconut. Mix well. Lastly fold in corn flakes lightly so as not to crush them. Drop by teaspoonfuls onto ungreased cookie sheet. Bake 15 minutes at 350°.

## HONEY CANDY BITES

Joyce Fairchild - Gary

Makes 3 to 4 dozen small cookies.

Melt:

- 1/2 c. butter

Blend in:

- |            |               |
|------------|---------------|
| 2 T. milk  | 3/4 c. honey  |
| 1 c. flour | 3/4 tsp. salt |

Mix well. Cook over medium heat, stirring constantly, until dough leaves sides of pan and forms a ball.

Stir in:

- |                       |                |
|-----------------------|----------------|
| 1 c. grated <u>or</u> | 1 tsp. vanilla |
| flaked coconut        |                |

Cool.

Add:

- 2 c. Rice Krispy cereal or corn flakes, slightly crushed. Shape into 1 inch balls. Roll in 1/2 c. coconut. Refrigerate.

Patience is the ability to idle your motor when you feel like stripping your gears.

HONEY JUMBLES

Joyce Fairchild - Gary

1 c. sugar  
1 c. flour

2 1/2 tsp. soda

Sift together and add to the following:

1 c. honey  
1 tsp. salt  
1 tsp. lemon

3 eggs (beaten)  
1 tsp. vanilla  
1 tsp. cinnamon

Add 4 c. flour. Mix and let stand overnight. Roll out; cut with doughnut cutter. Bake at 350° until brown. Frost.

HONEY COOKIES

Joyce Fairchild - Gary

Combine:

1 c. shortening  
3 eggs

1 c. sugar  
2 tsp. almond flavoring

Heat in heavy pan:

2 c. honey

1/4 c. shortening

Bring to a boil; take off the fire. Add 3 tsp. soda. It will bubble up so use a big pan. Cool and add to first mixture.

Add:

7 c. flour

1 tsp. salt

Roll out and bake at 350° for 10 minutes. Makes 7 to 8 dozen.

HONEY HEARTS

Joyce Fairchild - Gary

1/2 c. honey  
1/2 c. butter  
1/2 c. ready-to-eat  
bran cereal  
2 c. flour

1 tsp. soda  
1/2 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. allspice

Blend butter with honey, beat until creamy. Crush bran slightly, add to first mixture with sifted dry ingredients. Mix. Chill. Roll dough to about 1/16 inch thickness. Cut with heart shaped cookie cutter. Bake about 10 minutes at 350°.

A good listener often has the reputation for wisdom.  
So if you don't know much, listen for all you are worth.

HONEY NUT BREAD

Joyce Fairchild - Gary

1/2 c. nuts (chopped)	1 egg (beaten)
2 c. flour	1/2 c. honey
3 tsp. baking powder	1/2 c. milk
1/2 tsp. salt	2 T. butter (melted)

Add nuts to the sifted dry ingredients. Combine the beaten egg, honey, milk and melted butter. Add to first mixture. Stir until ingredients are just moistened. Bake in a greased bread pan in a moderate oven (350°) for 45 to 50 minutes.

HONEY APPLE CRISP

Joyce Fairchild - Gary

2 c. apples (pared and sliced)	1/4 c. flour
2 T. sugar	2 T. brown sugar
1 1/2 tsp. lemon juice	1/8 tsp. salt
1/4 c. honey	2 T. butter or margarine

Place apples in a shallow baking dish. Combine the sugar, lemon juice and honey. Spread over apples. Mix flour, brown sugar and salt. Cut in butter until mixture is crumbly. Cover apples with flour mixture and bake at 375° for 30 to 40 minutes or until the apples are tender and the crust brown. Good served with whipped cream and a dash of cinnamon on top.

4 servings, 1/2 c. each.

HONEY CORN ROLLSMrs. Leland Taylor  
Hand Co. N.F.O.

2 c. milk	2/3 c. corn meal
Cook till thick	
1/2 c. honey	3 eggs
1/3 c. sugar	2 pkg. yeast (in 1/2 c. water)
2 tsp. salt	6 1/2 c. flour
1/4 c. shortening	

Dissolve yeast in water. Mix honey, sugar, salt and shortening. Add beaten eggs and yeast, then add the corn mush and flour. Let raise, punch down and raise again. Shape into rolls and bake 350°.

Train up a child in the way he should go, and walk there yourself, once in awhile.

## MISCELLANEOUS

PUNCH

Joyce Fairchild - Gary

2 pkg. cherry Kool-Aid  
 2 quarts water  
 2 c. sugar

1 large can pineapple juice  
 1 bottle lemon sour

Mix. Serves about 100 people.

SUMMERTIME PUNCH

Laura Mitchell

1 can Hawaiian fruit punch  
 1 large can unsweetened  
 pineapple juice

1 can frozen lemonade  
 (undiluted)  
 1 quart ginger ale

Serves 10 to 12. Good for wedding, banquets, etc.

SPADERS'S GRANOLA

Mary Spader

"HEALTH FOOD SNACK"

Oldham, South Dakota

7 1/2 c. rolled oats  
 4 1/2 c. rolled wheat  
 2 c. sunflower seeds  
 2 c. unsalted raw peanuts  
 (roast 10 minutes at 325°  
 before adding)

2 c. sesame seeds  
 3 c. unsweetened coconut  
 2 c. raisins  
 1/2 c. wheat germ  
 Pinch of salt

Slowly heat until blended:

1 1/2 c. honey  
 1 1/2 c. butter

3 tsp. vanilla

Use large dishpan and mix the honey mixture with dry ingredients. Bake on cookie sheets in several batches 1 inch thick. Bake for 30 minutes at 300°. Makes 9 lbs. Store in freezer or refrigerator. Purchase all ingredients at a health food store if possible.

SANDWICH SPREAD

Donna Kurtenbach - Brandt

1 c. cooked chicken  
 1 c. celery (chopped)  
 1/2 c. Cheddar cheese  
 (diced)

1/2 c. ripe olives (chopped)  
 1/4 c. mayonnaise  
 1 small onion

Mix. Makes enough for 12 buns. Wrap in foil, 4 to package. Store in refrigerator. Bake in foil at 350° for 20 minutes.

BUTTERMILK PANCAKE MIX

Hazel Knutson - Toronto

2 1/4 c. powdered buttermilk      6 tsp. baking soda  
 1/4 c. plus 2 T. sugar      3 tsp. salt  
 6 c. flour

Mix together. To 1 1/2 c. mix (or slightly less) add 1 egg and 1 T. melted shortening and 1 c. water. Mix as usual.

GREEN TOMATO MINCEMEATMrs. Kenneth Mellendorf  
Brandt, South Dakota

1 1/2 pint apples (chopped)      1 tsp. cloves  
 1 pint tomatoes (chopped)      3 c. sugar  
 2 tsp. cinnamon      1 lb. raisins  
 1 tsp. salt      1/4 c. vinegar  
 1 tsp. allspice      1 c. ground suet

Bring to rapid boil until pulpy. Can and process 25 minutes.  
 NOTE: Do not put suet in it if you can it.

CHOCOLATE MILK POWDERED MIXMarietta Wieseler  
Orient, South Dakota

1 (20 quart) box dried milk      1 (6 or 8 oz.) jar Coffeemate  
 1 large box Hershey's      1 1/2 c. powdered sugar  
 instant chocolate

Mix all together. To use: 1/3 c. mix to 2/3 c. cold or hot water.

BARBEQUE SAUCE

(For Any Type Meat)

Vonna Gail Schlechter  
Händ Co. N.F.O.

1 c. sweet pickles (chopped)      1 c. vinegar (use vinegar off  
 1 c. onions (chopped)      pickles)  
 1 can tomato soup      3 T. brown sugar  
 1 c. ketchup      1 1/2 T. butter  
 1/3 c. Worcestershire sauce      1/2 tsp. salt

Put onions etc. through blender. Put all of the above in fry pan and simmer 15 minutes. This keeps well in refrigerator.

The Lord gave us commandments -- He didn't mention amendments.

MUSTARD SAUCE

Shirley Blumke - Estell

1/2 c. tomato soup

1/2 c. white sugar

1/2 c. prepared mustard

2 T. butter

1/2 c. vinegar

3 eggs (beaten)

Cook together in double boiler until thick. Keeps well in refrigerator. Good on ham.

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